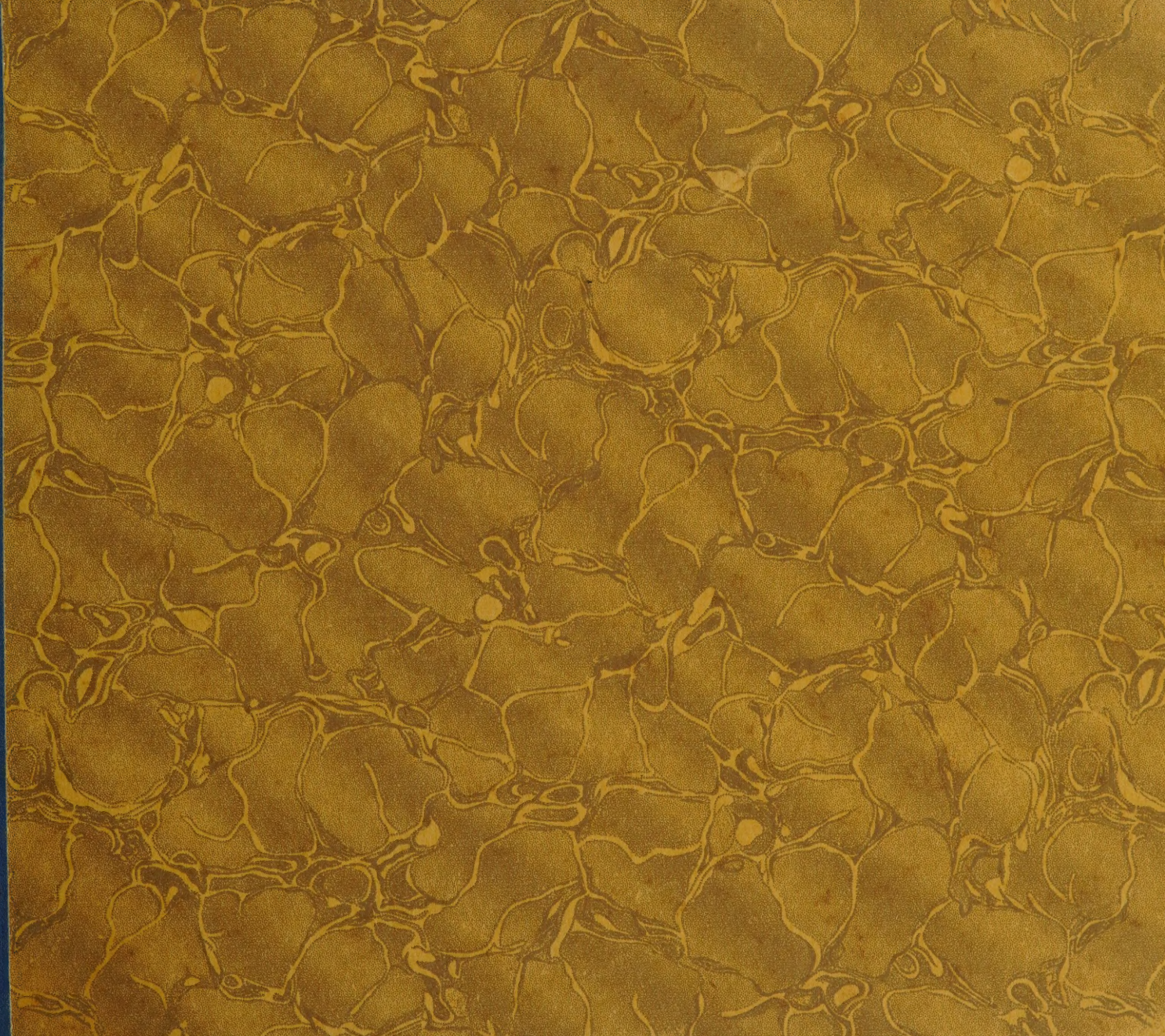


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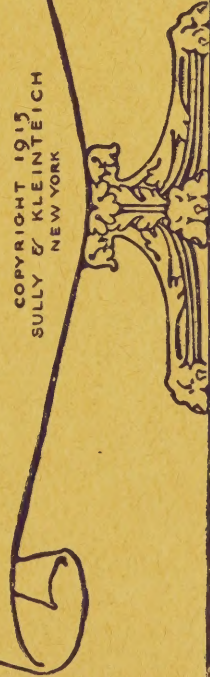
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THE DINNER CALENDAR



BY
FANNIE MERRITT FARMER
AUTHOR OF
THE BOSTON COOKING SCHOOL COOK BOOK

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JANUARY

French Chicken Soup Hominy Crouçons
 *Rabbit à la Southern
 Anchovied Potatoes Endive Salad
 Celery in White Sauce Wheat Crispies
 Chocolate Ice Cream
 Lady Baltimore Cake Café Noir

Swiss Potato Soup

Broiled Porterhouse Steak

French Fried Potatoes

Creamed Cauliflower

*Dresden Sandwiches Sherry Sauce

Royal Soup Imperial Sticks

Breaded Lamb Chops, Tomato Sauce

*Baked Potatoes, Hotel Style

Moulded Spinach Water Crackers

Cream Cheese Bar-le-duc Strawberries
 Café Noir

French Smelts, Sauce Tartare

Shredded Potatoes French String Beans

*Fruit Salad, French Dressing

Mosaic Sandwiches

Apple Pie Cheese Slices

Café Noir

Broiled Oysters Celery Bread Sticks

*Boiled Calves' Tongues Mashed Squash

Riced Potatoes

Lettuce and Cucumber Salad Saltines

Mince Pie Cheese

Café Noir

Celery Soup

Dinner Biscuits

Boiled Halibut, *Huntington Sauce

Mashed Potatoes Tomato Soufflé

Fig Custard

Café Noir

Fried Pork Chops

*Beets Piquante

Boiled Potatoes String Bean Salad

Brown Bread Sandwiches

Chocolate Cream

Café Noir

*Rabbit à la Southern. Dress and clean two rabbits and disjoint in pieces for serving. Cover with three pints cold water to which have been added one and one-half tablespoons salt and let stand three hours. Drain, wipe, sprinkle with salt and pepper and roll in flour. Try out one-half pound bacon cut in pieces; there should be two-thirds cup fat. Put in iron frying pan, add rabbit, cover and cook slowly one and one-half hours, turning frequently. Pour over one cup milk and cook thirty minutes.

*Dresden Sandwiches, Sherry Sauce. Beat three eggs slightly, add one-half teaspoon salt, two tablespoons sugar and one cup milk, and strain into a shallow dish. Remove crusts from six slices stale bread, one-third inch thick, and cut slices in halves, crosswise. Soak bread in mixture until soft. Cook in buttered, hot frying pan. Brown on one side, turn and brown other side. Spread half the pieces with any jam or marmalade that may be at hand and cover with the remaining pieces. Serve with sherry sauce.

*Baked Potatoes, Hotel Style. Wash and bake potatoes, remove from oven, make two two-inch gashes on flat side of each at right angles to one another, and as served pinch from underneath so as to force potato through opening. Drop one-half tablespoon butter in each and sprinkle generously with paprika.

*Fruit Salad, French Dressing. Peel two oranges, and remove pulp separately from each section. Peel three bananas, scrape and cut in one-fourth inch slices. Remove skins and seeds from one-half pound Malaga grapes. Break twelve English walnut meats in pieces. Mix prepared ingredients, arrange on lettuce leaves and marinate with French dressing.

*Boiled Calves' Tongues. Cover four fresh tongues with boiling water. Add five slices carrot, two stalks celery, one onion stuck with six cloves, fifteen peppercorns and one-half teaspoon salt, and cook until tender. Take from water, remove skin and roots and cut in halves lengthwise. Cook one-half can tomatoes with two cups brown stock until reduced one-half. Reheat tongues in sauce. Garnish with parsley, lemon slices and points of bread sautéed in butter.

*Huntington Sauce. Melt three and one-half tablespoons butter, add three tablespoons flour and stir until well blended; then pour on gradually while stirring constantly one cup chicken stock. Bring to boiling point and add one-half cup cream, one-fourth cup blanched and shredded almonds, one teaspoon beet extract, eight olives stoned and cut in quarters, one-half tablespoon lemon juice, one-half teaspoon salt and a few grains cayenne.

*Beets Piquante. Wash beets, and cook in boiling salted water until soft. Drain, and reserve one-half cup water in which beets were cooked. Plunge into cold water, rub off skins and cut into cubes. Reheat in the following sauce:

Melt two tablespoons butter, add two tablespoons flour, and pour on the beet water. Add one-fourth cup each, vinegar and cream, one teaspoon sugar, one-half teaspoon salt, and a few grains pepper.

JANUARY

Caviare Canapes
Rump Beef Roast, Brown Gravy
Creamed Potatoes Glazed Silver Skins
Lettuce and Radish Salad
Peanut Brown Bread Sandwiches
*Canton Cream Raised Loaf Cake
Café Noir

French Tomato Soup Duchess Crusts
Cold Sliced Roast Beef
*Potato Salad Dinner Rolls
Steamed Fruit Pudding, Brandy Sauce

FORMAL DINNER

Finnan Haddie Canapes
Potage d'Avignon Bread Sticks
Celery Olives
Broiled Trout, Maître d'Hôtel
Dressed Cucumbers
Bouchées of Sweetbread
Roast Crown of Lamb, Currant Mint Sauce
Potato Balls Oyster Plant au Gratin
Sautéd Quail à la Moquin
Grape Fruit and Pepper Salad
*Vanilla Ice Cream, Fruit Sauce
Marguerites
Crackers Cheese
Café Noir

Creamed Cauliflower Soup
Crisp Crackers
Ox Joints en Casserole
Dressed Lettuce
*Keswick Pudding Marguerites

Chicken Soup with Rice
Baked Halibut, Hollandaise Sauce
Shredded Potatoes
Cabbage and Celery Salad
*Escalloped Apples

Hot Boiled Corned Beef
Boiled Potatoes Smothered Cabbage
Mashed Turnips
Grape Fruit Salad Wafer Crackers
*Coffee Sponge
Café Noir

8

9

10

11

12

13

14

*Canton Cream. Soak one tablespoon granulated gelatine in one-fourth cup cold water, and add to custard made of one cup milk, yolks two eggs, one-fourth cup sugar, and few grains salt. Strain, chill in pan of ice water, add one tablespoon wine, one-half tablespoon brandy, two tablespoons ginger syrup, and one-fourth cup Canton ginger, cut in pieces, and when mixture begins to thicken fold in whip from two and one-half cups thin cream. Mould and chill.

*Potato Salad. Mix two cups chopped cold boiled potatoes, one cup chopped celery, one chopped hard boiled egg, and three-fourths tablespoon, each, cucumber pickle and parsley, finely chopped. Moisten with cream salad dressing. Mound on salad dish and surround with crisp lettuce leaves.

*Vanilla Ice Cream, Fruit Sauce. To one quart thin cream add one cup sugar, one-fourth teaspoon salt, one and one-half tablespoons vanilla and whites four eggs beaten stiff. Freeze and serve with

FRUIT SAUCE. Pour boiling water over one-fourth pound dates; drain, stone and cut in pieces. Add one-half pint bottle maraschino cherries and syrup, and one-half bottle green figs with syrup. Let stand over night and add one-half pound Jordan almonds blanched, shredded and browned in oven.

*Keswick Pudding. Bring three-fourths cup sugar and one cup boiling water to boiling point. Beat yolks three eggs slightly and add one-fourth cup sugar and few grains salt. Pour on the boiling syrup and cook until mixture thickens; then add one and one-fourth tablespoons granulated gelatine, soaked in one-fourth cup cold water, and one-fourth cup lemon juice. Strain and stir until mixture begins to thicken. Turn into mould, and chill. Garnish with whipped cream, sweetened and flavored with vanilla.

*Escalloped Apples. Cut small baker's stale loaf in halves, remove soft part, and rub the rough colander; melt one-fourth cup butter, and stir in slightly with fork. Cover bottom of buttered dish with crumbs and spread over two cups pared, quartered, cored and sliced apples, sprinkle with two tablespoons sugar, few grains nutmeg, one tablespoon lemon juice, a few grains ground or fourth lemon juice mixed, repeat, cover with remaining crumbs, and bake forty minutes. Serve with sugar and cream.

*Coffee Sponge. Soak two tablespoons granulated gelatine in one-fourth cup cold water and add to two cups strong boiled coffee; then add one cup sugar. Strain into pan, set in larger pan of ice water, cool slightly, then beat, using a wire whisk, until quite stiff. Add whites of three eggs, beaten until stiff, and continue the beating until mixture will hold its shape. Turn into a mould, first dipped in cold water. Chill thoroughly, remove from mould and serve with thin cream.

JANUARY

Pimiento Soup

Marshmallow Fudge Salted Almonds
Roast Quail, Rice Croquettes with Jelly
Brussels Sprouts
*Lettuce Nets, Alberta Mayonnaise
Toasted Crackers Coffee Ice Cream
Swedish Rolled Wafers

15

***Alberta Mayonnaise.** Dilute one-half cup mayonnaise with heavy cream to make of right consistency to pour easily. Add three tablespoons finely cut English walnut meats and season with salt and lemon juice.

Julienne Soup

Fricasseeed Lamb Steamed Squash
*Macaroni, Virginia Style
Fig Pudding, Yellow Sauce
Café Noir

16

***Macaroni, Virginia Style.** Break one and one-half cups macaroni in one-inch pieces and cook in boiling salted water twenty minutes; drain in colander and pour over one quart cold water. Put half in buttered baking dish, dot over with one-half tablespoon butter and sprinkle with one-half teaspoon mustard and one-fourth cup grated cheese; repeat pour over one and one-half cups white sauce, cover with dried bread crumbs mixed with one tablespoon butter and bake in a hot oven until crumbs are brown.

*Roast Hamburg Steak

Potato Balls Glazed Carrots
Endive Salad Butter Thins
Jellied Walnuts Chocolate Wafers

17

***Roast Hamburg Steak.** To one and one-half pounds Hamburg steak add two slices fat salt pork, finely chopped, one-half cup soft stale bread crumbs, one egg, and three-fourths teaspoon salt. Shape in loaf, dredge with flour, and over top put seven strips fat salt pork. Roast forty-five minutes, basting every seven minutes, first with one-fourth cup water, and then with fat in pan. To liquid in pan add water to make one cup. Brown one and one-half tablespoons butter, add two tablespoons flour and the cup liquid.

Salt Codfish, Pork Scraps, Drawn Butter

Baked Potatoes Boiled Beets
Lettuce Nests, *Martinique French
Dressing
Baked Apple Dumplings Wine Sauce
Café Noir

18

***Martinique French Dressing.** Mix one-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, four tablespoons olive oil, one-half tablespoon finely chopped green pepper, and one-half teaspoon finely chopped parsley. Chull thoroughly and shake before using.

Cream of Pea Soup Crisp Crackers

Boiled Fowl, *Oyster Sauce
Mashed Sweet Potatoes
Buttered Cauliflower
Orange Jelly Hermits

19

***Oyster Sauce.** Wash one pint oysters, using one-fourth cup cold water. Reserve liquor, heat, strain, add oysters, and cook until plump. Remove oysters, and make a sauce of one-fourth cup butter, one-fourth cup flour, oyster liquor, and one cup chicken stock. Bring to the boiling point, add oysters, and season with salt and pepper.

Creamed Oysters with Celery

Imperial Sticks
Boston Baked Beans
Mustard Pickles Boston Brown Bread
*Washington Pie Coffee

20

***Washington Pie.** Cream one-fourth cup butter, add one cup sugar gradually, two eggs well beaten, and one-half cup milk. Then add one and two-thirds cups flour mixed and sifted with two and one-half teaspoons baking powder. Bake in round layer-cake tins, put between layers raspberry jam and sprinkle top with powdered sugar.

Chicken Soup Souffléed Crackers

Fried Scallops
Shadow Potatoes Celery Salad
*Baked Bananas, Currant Jelly Sauce

21

***Baked Bananas, Currant Jelly Sauce.** Loosen a section of skin from each banana. Put bananas in granite-ware pan, bake until soft. Remove from skins and roll in powdered dried macaroons. Surround with currant jelly sauce, for which beat one-half cup currant jelly and dissolve in two-thirds cup boiling water. Thicken with one teaspoon arrowroot diluted with two tablespoons cold water; then add one tablespoon butter and one teaspoon lemon juice.

JANUARY

Duchess Soup Bread Sticks
Roast Tip of Sirloin, Brown Gravy
Yorkshire Pudding
Franconia Potatoes Creamed Cauliflower
Celery and Nut Salad
Brown Bread Sandwiches
Coffee Ice Cream *Mock Angel Cake

Mock Bisque Soup Imperial Sticks
Cold Sliced Roast Beef Dinner Rolls
*German Potato Salad
Apple Tapioca Pudding

*Fried Salt Pork, Country Style
Buttered Beets Radishes
Grape Fruit Salad, French Dressing
Cheese Wafers Spanish Cream

Vegetable Dinner
French Fried Potatoes *Corn Soufflé
Spinach à la Béchamel
Dressed Lettuce with Pimiento Ribbons
Baked Indian Pudding
Wafer Crackers Cream Cheese
Café Noir

*Vegetable Soup
Baked Chicken Corn Fritters
Potatoes en Casserole
Fruit Salad Cream Wafers
Assorted Nuts and Raisins
Coffee

Julienne Soup Soufflé Crackers
Salt Codfish Balls
Cold Slaw *Boston Brown Bread
Charlotte Russe

Fish Chowder Pickles
Beef Steak Pie
Pastry Triangles Paprika Potato Cubes
Dressed Lettuce
*Squash Pudding
Café Noir

*Mock Angel Cake. Mix and sift one cup sugar, one and one-third cups flour, three teaspoons baking powder and one-third teaspoon salt, four times. Pour on gradually while stirring constantly two-thirds cup hot scalded milk. Fold in whites of two eggs beaten until stiff, and add one teaspoon vanilla. Turn into an unbuttered angel cake pan, and bake in a moderate oven forty minutes.

*German Potato Salad. Cut six medium sized cold boiled potatoes in thin slices. Put in baking dish and sprinkle with salt, pepper, one-third cup finely chopped celery and one and one-half tablespoons finely chopped parsley. Mix four tablespoons vinegar with four tablespoons olive oil and add one one-third inch slice lemon. Bring to boiling point, pour over potatoes, cover, and let stand in oven until thoroughly heated.

*Fried Salt Pork, Country Style. Cut salt pork in thin slices, and slices crosswise; gash each rind-edge four times. Dip in corn-meal and flour, using two parts corn-meal to one part flour. Put in hot frying-pan, cook until crisp and browned. Remove from pan and strain fat. Put one and one-half tablespoons spoons flour, and add two and one-half tablespoons flour, one cup milk, one-fourth teaspoon salt, one-eighth teaspoon pepper, one tablespoon butter, and one and one-half cupfuls hot boiled potato cubes.

*Corn Soufflé. Melt one tablespoon butter, add two tablespoons flour and stir until well blended; then pour on one cup milk. Bring to the boiling point and add one corn, one and one-fourth teaspoons salt, few grains pepper, yolks two eggs, beaten until thick and lemon colored, and whites two eggs beaten until stiff and dry. Turn into a buttered dish and bake in a moderate oven thirty minutes.

*Vegetable Soup. Cook one-half cup celery, one-half cup cabbage and one-third cup carrot, each cut in small pieces, and two onions thinly sliced in one-third cup butter ten minutes, stirring constantly. Add three-fourths cup stale bread crumbs and one quart boiling water, and cook until vegetables are soft. Add one pint hot milk, and two tablespoons finely chopped parsley. Season with salt and pepper.

*Boston Brown Bread Mix and sift one cup rye-meal, one cup granulated corn-meal, one cup Graham flour, three-fourths tablespoon soda, and one teaspoon salt, and one cup sugar, one cup milk, and one cup water. Stir until well mixed, turn into a well buttered mould, and steam three and one-half hours. The cover should be buttered before being placed on mould, and then tied down with string; otherwise the bread in rising might force off cover. Mould should never be filled more than two-thirds full.

*Squash Pudding. Mix one-half cup sugar, one and one-fourth teaspoons salt, and one teaspoon cinnamon, and add two and one-fourth cups steamed and strained squash, the yolks of two eggs slightly beaten and two and one-fourth cups hot milk; then add whites of two eggs, beaten until stiff. Turn into a buttered pudding dish and bake in a moderate oven until firm. Cool before serving.

JAN.—FEB.

Clam Soup Toasted Johnny Cake
Stuffed Olives Radishes
Roast Chicken, Brown Gravy
Paprika Potatoes *Corn Croquettes
Manhattan Pudding Devil's Food Cake
Crackers Cheese
Café Noir

29

***Corn Croquettes.** Make a thick sauce of three tablespoons butter, one-third cup flour, and one-half cup milk; add two-thirds cup drained canned corn and season with one teaspoon salt, one-fourth teaspoon pepper and a few grains cayenne. Spread on a plate to cool. Shape, dip in crumbs, egg and crumbs, fry in deep fat and drain.

Appledore Soup Toasted Crackers
Cold Sliced Roast Chicken
Cranberry Jelly *Curried Vegetables
Bread and Butter Pudding
Floradora Sauce

30

***Curried Vegetables.** Cook one cup each potato and carrot dice in boiling salted water until soft. Drain, add one cup peas and curry sauce. Sprinkle with one-half tablespoon finely chopped parsley.

For the curry sauce, cook two tablespoons butter and one-half onion, sliced, until yellow, add two tablespoons flour mixed with three-fourths teaspoon salt, one-half teaspoon curry powder, and one-fourth teaspoon pepper, and pour on one cup milk. Bring to boiling point, strain and add vegetables.

Onion Soup
Roast Spare Ribs, Brown Gravy
Apple Cups
Savory Potatoes Turnip Cones
*Coupe Moquin Walnut Waters

31

***Coupe Moquin.** Make a syrup by boiling four cups water and two cups sugar, twenty minutes. Add two cups orange juice, one-fourth cup lemon juice, and the grated rind of two oranges. Cool, strain and freeze to a mush; then add two tablespoons Crème de Menthe cordial and continue the freezing. Serve in champagne or coupe glasses and garnish with Bar-le-duc currants.

Appledore Soup Toasted Crackers
Broiled Schrod
Spanish Potatoes Moulded Spinach
Radishes
*Banana Pie Coffee

1

***Banana Pie.** Mix one-third cup sugar, two and two-thirds tablespoons flour, one-eighth teaspoon salt and yolks two eggs slightly beaten. Pour on one cup scalded milk, and cook in double boiler fifteen minutes. Cool and add one-fourth cup thin cream, three-fourths tablespoon lemon juice and one large banana peeled, scraped and cut in slices. Turn into pastry case. Beat whites two eggs stiff, add two tablespoons powdered sugar and one-fourth teaspoon lemon extract. Spread over pie, and brown.

Clam Bisque Toasted Crackers
*Smothered Round Steak Riced Potatoes
Mashed Turnips
Snow Pudding, Custard Sauce

2

***Smothered Round Steak.** Try out three slices fat salt pork, add one sliced onion, and cook until onion is brown. Add two-pound slice round steak, sear on one side, turn and sear other side. Pour over one and one-half cups cold water, bring to boiling point, add one-fourth teaspoon salt, cover closely, remove to back of range, and let simmer until meat is tender. Remove steak and strain stock; there should be one cup of which make gravy.

Raw Oysters Oyster Crackers
Curled Celery
Creamed Salt Codfish Baked Potatoes
Boston Brown Bread
Dressed Lettuce with Pimiento Ribbons
*Wine Jelly Chocolate Cake

3

***Wine Jelly.** Soak two tablespoons granulated gelatine in one-half cup cold water, and dissolve in one and two-thirds cups boiling water; add one cup sugar, one cup sherry wine, one-third cup orange juice, and three tablespoons lemon juice; strain, mould, and chill.

Cream of Corn Soup Crisp Crackers
Pan Broiled Lamb Chops Canned Peas
Turkish Pilaf
*Custard Soufflé, Sabayon Sauce

4

***Custard Soufflé.** Melt three tablespoons butter, add one-fourth cup flour, and gradually one cup scalded hot milk. Bring to boiling-point, pour on to yolks of four eggs beaten until thick and lemon colored, and mixed with one-fourth cup sugar; then cut and fold in whites of four eggs beaten stiff and dry. Turn into buttered pudding-dish, and bake from thirty to thirty-five minutes in slow oven. Serve immediately.



FEBRUARY

*Italian Canapés

Roast Turkey, New England Stuffing
Franconia Potatoes Mashed Squash
Creamed Celery

Pineapple Coupe Marguerites
Café Noir

Potato Soup

Cold Sliced Roast Turkey
Hot Brown Gravy Cranberry Mould
*Escalloped Potatoes Corn Fritters
Honeycomb Pudding, Creamy Sauce

Cream of Pea Soup Crisp Crackers
Boiled Mutton Caper Sauce
Mashed Sweet Potatoes
*Parched Rice, Tomato Sauce
French Fruit Pudding, Wine Sauce

*Fillets of Halibut, Haddon

Shredded Potatoes Beefsteak Pie
Irish Moss Blanc Mange, Banana Slices

St. Germain Soup
Beefsteak with Oyster Blanket Spinach
Stuffed Potatoes
*Frangipan Cream Pie
Coffee

Baked Stuffed Haddock, Hollandaise Sauce
Julienne Potatoes Dinner Rolls
*Cole Slaw
Macedoine Jelly
Toasted Crackers Pimiento Cheese
Café Noir

Pork Chops Escalloped Tomatoes
Baked Sweet Potatoes
Lettuce and Radish Salad Butter Thins
*Steamed Ginger Pudding, Vanilla Sauce
Café Noir

*Italian Canapés. Cut stale bread in one-third-inch slices and remove crusts. Cut in finger-shaped pieces and toast on one side. Mix one cup grated Parmesan cheese, two-thirds cup heavy cream, and two tablespoons Madeira wine and season with salt and pepper. Spread untoasted side of bread with mixture, arrange in a pan and bake in a hot oven six minutes. Garnish with sprigs of parsley and serve at once on heated small plates.

*Escalloped Potatoes. Wash, pare, soak, and cut four medium-sized potatoes in one-fourth-inch slices. Put a layer in buttered baking-dish, sprinkle with salt and pepper, dredge with flour, and dot over with one tablespoon butter; repeat. Add hot milk until it may be seen through top layer. Bake one and one-fourth hours or until potatoes are soft.

*Parched Rice, Tomato Sauce. Cook three-fourths cup rice in boiling salted water until kernels are soft. Drain, pour over one quart hot water and let stand until cool and dry. Pat two tablespoons butter in hot iron frying pan and when melted add rice, and cook until rice is slightly browned, stirring lightly with a fork. Put in a hot serving-dish, pour over one cup hot tomato sauce and sprinkle with one-half cup grated cheese, lifting rice with fork that sauce and cheese may coat each kernel.

*Fillets of Halibut, Haddon. Wipe two three-fourths-pound slices halibut and cut into eight fillets. Roll each and fasten with wooden skewer. Arrange six thin slices fat salt pork in pan, cover with one sliced onion and one-half bay leaf, broken in pieces, and place fillets over all. Work three tablespoons butter until creamy, and add three tablespoons flour. Mask fillets with mixture, sprinkle with three-fourths cup buttered cracker crumbs, and bake in hot oven.

*Frangipan Cream Pie. Cut three circular pieces paste one inch in diameter, place on tin sheet, brush with fork and bake. Put together with Frangipan Cream. Mix two-thirds cup powdered sugar and one-third cup flour, add yolks three eggs and one whole egg, slightly beaten, one-fourth teaspoon salt and one cup scalded milk and cook over hot water fifteen minutes. Add two tablespoons butter, two tablespoons macaroons (dried and rolled), two-thirds teaspoon vanilla and one-third teaspoon lemon extract.

*Cole-Slaw. Take off outside leaves from small cabbage, cut in quarters, and slice very thinly. Soak in cold water until crisp, drain, dry, and moisten with the following dressing: Mix one-half tablespoon salt, one-half tablespoon mustard, one and one-fourth teaspoon sugar, one egg slightly beaten, two and one-half tablespoons melted butter, three-fourths cup cream, and one-fourth cup vinegar. Cook over boiling water, stirring constantly until mixture thickens, strain and cool.

*Steamed Ginger Pudding, Vanilla Sauce. Cream one-third cup butter, add gradually one-half cup sugar, and one egg well beaten. Mix and sift two and one-fourth cups flour, three and one-half teaspoons baking powder, one-fourth teaspoon salt, and two teaspoons ginger; add alternately with one cup milk to first mixture. Turn into buttered mould, cover and steam two hours. Serve with vanilla sauce.

FEBRUARY

*Cream of Celery Soup
Roast Leg of Lamb
Glazed Sweet Potatoes
Brussels Sprouts
Caramel Custard,
Water Crackers
Bar le Duc Currants
Café Noir

*Crab Meat Timbales
Boiled Ham
Dinner Rolls
Snow Pudding, Custard Sauce
Assorted Nuts

*Oysters Louisiane
Pot Roast with Dumplings
Dressed Lettuce, Russian Style
Canton Sponge
Cream Sauce

Fried Cod Pork Scraps
Potatoes au Gratin
*Fruit and Nut Salad
Graham Sandwiches
Prune Whip, Custard Sauce

Celery Soup
Boiled Fowl, Béchamel Sauce
*Glazed Sweet Potatoes
Buttered Carrots
Cottage Pudding, Hot Chocolate Sauce

Clam Bisque
*French Fried Potatoes
Baked Macaroni,
Tomato Sauce
Moulded Spinach, Egg Garnish
Dressed Lettuce
Cheese Croquettes
Saltines
Apple Pie
Coffee

Mutton Broth
Broiled Beef Steak
Escalloped Potatoes
Sautéed Bananas
Lettuce and Celery Salad
*Chocolate Sponge

*Cream of Celery Soup. Chop five stalks celery and pound in a mortar. Cook in double boiler with two slices onion and four cups milk thirty minutes. Melt three tablespoons butter, add three tablespoons flour and cook one minute, then pour on gradually the hot milk, stirring constantly. Season with salt and pepper, add one-half cup cream, strain into tureen and serve at once.

*Crab Meat Timbales. Melt three tablespoons butter, add three tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup milk and three-fourths cup cream. Bring to boiling-point, season with three-fourths teaspoon salt and add one-half pound crab meat, one-fourth pound mushroom caps (sliced and sautéed in butter), and one canned pinquito (cut in long, thin strips). Fill Swedish timbale cases with mixture.

*Oysters, Louisiane. Clean and parboil one quart oysters, reserve liquor, add water to make one and one-half cups. Cook three tablespoons butter with two tablespoons chopped red pepper and one-half tablespoon chopped shallot, five minutes. Add four tablespoons flour and oyster liquor. Bring to boiling-point and season with one-half teaspoon salt, one-eighth teaspoon paprika, few grains cayenne, and one tablespoon Sauterne wine. Arrange in buttered shells, pour over sauce, sprinkle grated Parmesan cheese.

*Fruit and Nut Salad. Remove skins and seeds from one-half pound Malaga grapes. Add an equal measure of English walnut meats, broken in pieces. Marinate with a French dressing, and arrange in nests of lettuce leaves. Garnish with candied cherries cut in halves.

*Glazed Sweet Potatoes. Wash and pare six medium-sized sweet potatoes. Cook ten minutes in boiling salted water. Drain, cut in halves lengthwise, and put in a buttered pan. Make a syrup by boiling, three minutes, one-half cup sugar and four tablespoons water; add one tablespoon butter. Brush potatoes with syrup and bake fifteen minutes, basting twice with remaining syrup.

*French Fried Potatoes. Wash and pare small potatoes, cut in eighths lengthwise, and soak one hour in cold water. Drain and parboil in boiling salted water, two minutes; again drain, plunge into cold water, dry between towels, fry in deep fat until delicately browned, a few at a time, and drain. Heat fat to a higher temperature, return all the potatoes to fat, using a frying basket, and fry until crisp and brown, keeping the basket in motion. Again drain and sprinkle with salt.

*Chocolate Sponge. Mix five tablespoons cornstarch, one-half cup sugar, and one-fourth teaspoon salt, and dilute with one-third cup cold milk. Add to two cups scalded milk, and cook over hot water ten minutes, stirring constantly until mixture thickens. Melt one and one-half squares Baker's chocolate, add three tablespoons hot water, stir until smooth, and add to cooked mixture; then add whites of three eggs beaten stiff, and one teaspoon vanilla. Mould, chill, and serve with cream.

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FEBRUARY

Mock Bouillon

Lamb à la Breck

*Pimiento Potatoes

Dinner Rolls

Sterling Fruit Pudding, Sherry Sauce

Café Noir

Roast Ribs of Beef

Savory Potatoes

Mashed Turnips

*Richmond Corn Cakes

Celery Mayonnaise

Orange Cream Sherbet

Chocolate Nut Wafers

WASHINGTON'S BIRTHDAY
DINNER

Oyster Cocktails

Pimiento Consommé Bread Sticks

Maryland Chicken

Hominy, Virginia Style

Corn à la Southern

Huntington Salad

Brown Bread Sandwiches

*Frozen Pudding Sponge Cakes

Toasted Crackers Cheese

Café Noir

(*Vegetable Dinner*)

Vegetable Soup

French Fried Potatoes Escalloped Corn

Moulded Spinach, Egg Garnish

Dressed Lettuce

*Ginger Pudding, Foamy Sauce

*Somerset Smelts

Stuffed Baked Potatoes

Escalloped Tomatoes

Lettuce and Radish Salad

Cheese Sandwiches

Wine Jelly Chocolate Cake

Café Noir

Salt Codfish

Pork Scraps Boiled Potatoes

Drawn Butter Sauce

Sugared Beets

Unsweetened Wafer Crackers

Raspberry Washington Pie

*Pimiento Potatoes. Season three cups hot rice potatoes with three tablespoons butter, one-half cup cream, and salt to taste. Beat vigorously five minutes, add one and one-half canned pimientos (cut in small pieces or forced through a purée strainer) and beat until well blended. Re-heat and pile on a hot serving dish.

*Richmond Corn Cakes. To three-fourths cup canned corn, add one-half cup milk, one-half tablespoon sugar, and two eggs well beaten. Mix and sift seven-eighths cup flour, one tablespoon baking powder, and one-half teaspoon salt. Combine mixtures, drop by tablespoons in buttered muffin rings, set in a buttered dripping pan, and bake in a moderate oven. A delicious accompaniment to roast beef.

*Frozen Pudding. Cut one cup candied fruit (cherries, pineapples, pears, and apricots) in pieces, and soak several hours in brandy to cover, which prevents fruit freezing; make custard of two and one-half cups milk, one cup sugar, one-eighth teaspoon salt and two eggs. Strain, cool, add one cup heavy cream, and one-fourth cup rum, then freeze. Fill a brick mould with alternate layers of the cream and fruit; pack in salt and ice and let stand two hours.

*Ginger Pudding. Cream one-half cup butter and add two tablespoons sugar and two eggs; then add one cup milk alternately with two and one-half cups flour, mixed and sifted with three teaspoons baking powder and one-fourth teaspoon salt. Add one-fourth cup Canton ginger, cut in pieces, and one tablespoon ginger syrup and turn into a buttered mould. Steam one and three-quarters hours. Serve with half-pint heavy cream, beaten until stiff, sweetened with powdered sugar and flavored with ginger syrup.

*Somerset Smelts. Clean six selected smelts, and cut five diagonal parallel gashes on each side. Season with salt, pepper, and lemon juice, and let stand ten minutes. Roll in cream, dip in flour, and sauté in butter. Add to butter remaining in pan two tablespoons flour, one cup chicken stock, one and one-third teaspoons anchovy essence, and a few drops lemon juice. Just before sauce is poured around smelts, add one and one-half tablespoons butter, and one teaspoon chopped parsley.

*Fruit Salad. Cut one grape fruit and two oranges in sections and free from seed and membrane. Skin and seed white grapes; there should be three-fourths cup. Cut pecan nut meats in pieces; there should be one-third cup. Mix ingredients, arrange on bed of lettuce, and pour over dressing. For the dressing mix four tablespoons olive oil, one tablespoon grape fruit juice, one-half tablespoon vinegar, one teaspoon salt, one-fourth teaspoon paprika, few grains pepper and one-tablespoon chopped Roquefort cheese.

FEB.-MAR.

Chicken Consommé Imperial Sticks
Celery Salted Almonds
Roast Ribs of Beef, Yorkshire Pudding
Franconia Sweet Potatoes
*Brussels Sprouts with Chestnuts
Lettuce and Pimiento Salad
Wheat Crispies Charlotte Russe

Scallop Cocktails

Cold Roast Beef à la Shapleigh
Potato Croquettes *Dinner Rolls
Fig Pudding, Wine Sauce
Crackers Cheese Café Noir

Southdown Soup

Crisp Crackers
*Cadillac Chicken

Creamed Sweet Potatoes Escalloped Corn
Praline Ice Cream Sponge Drops

Fried Smelts

*Huntington Cole Slaw
Pan Broiled Lamb Chops
Parisian Potatoes Creamed Carrots
Honeycomb Pudding, Creamy Sauce

French Fried Potatoes

Corn Oysters *Turnips, New York Style
Lettuce and Celery Salad Salted Wafers
Newton Tapioca
Crackers Cheese
Café Noir

Fried Fillets of Halibut

Potato Balls Escalloped Tomatoes
Lettuce, Curry Dressing Butter Thins
*Jellied Prunes Nut Caramel Cake

Celery and Tomato Purée Imperial Sticks

Broiled Steak, Oyster Blanket
*Potatoes en Casserole
Lettuce and Radish Salad, French Dressing
Raisin Puff, Wine Sauce

*Brussels Sprouts with Chestnuts. Drain and sauté one quart boiled sprouts in three tablespoons butter. Cook one-fourth cup butter with two teaspoons sugar until browned. Add one cup boiled French chestnuts and cook until chestnuts are browned; then add sautéed sprouts, one-third cup brown stock, one-half teaspoon beef extract, one-half teaspoon salt, a few grains cayenne and two tablespoons brandy.

*Dinner Rolls. Add two tablespoons batter, one-half tablespoon sugar, and three-fourths teaspoon salt to one and one-half cups scalded milk, when lukewarm add one yeast cake dissolved in two tablespoons lukewarm water and three cups flour. Beat, cover and let rise. Cut down, add one-half cup flour, and knead thoroughly. Shape in biscuits, then roll from centres, using the hands, forming rolls, arrange on buttered sheet, cover, let rise, and bake.

*Cadillac Chicken. Wipe a chicken, dressed same as for broiling, sprinkle with salt and pepper, place in a well-greased broiler and broil over a clear fire eight minutes. Remove to pan and rub over with the following mixture: Cream four tablespoons butter and add one teaspoon made mustard, one-half teaspoon salt, one teaspoon vinegar and one-half teaspoon paprika. Sprinkle with three-fourths cup buttered, soft bread crumbs and bake until chicken is tender and crumbs are browned.

*Huntington Cole Slaw. Select a small heavy white cabbage, take off outside leaves and cut cabbage in quarters. Slice one-half as thinly as possible, using a sharp knife. Soak in cold water until crisp, drain and dry between towels. Arrange on a bed of watercress, and cover with one small onion, peeled, thinly sliced and separated into rings. Pour over a French Dressing and garnish with rings of green pepper.

*Turnips, New York Style. Wash and pare turnips, and cut in one-half inch cubes; there should be three cups. Cook in boiling salted water twenty minutes, or until soft. Drain, add one-third cup melted butter, season with salt and paprika, and sprinkle with one-half tablespoon finely chopped parsley.

*Jellied Prunes. Pick over, wash, and soak one-third pound prunes in two cups cold water, and cook in same water until soft; remove prunes, stone, and cut in quarters. To prune water add enough boiling water to make two cups. Soak two and one-half tablespoons granulated gelatine in half-cup cold water, dissolve in hot liquid, add one cup sugar, one-fourth cup lemon juice, then strain, add prunes, mould, and chill. Stir twice while cooling to prevent prunes from settling.

*Potatoes en Casserole. Wash and pare eight smooth round potatoes of uniform size. Cover with cold water and let stand two hours. Drain, put in a casserole dish, sprinkle with salt and add butter, allowing one teaspoon to each potato. Cover and bake until soft (the time required being about forty-five minutes), turning every fifteen minutes.

26

27

28

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4

MARCH

*Sardine Cocktails

Roast Stuffed Leg of Veal
Savory Potatoes Egg Plant à la Turque
Chicory and Celery Salad
Montrose Pudding Peanut Wafers
Wheat Wafers Cheese Café Noir

Pea Soup Crisp Crackers
Cold Sliced Veal

Escalloped Potatoes Stewed Tomatoes
*Lettuce, Columbia French Dressing
Rebecca Pudding, Chocolate Sauce

Chicken Gumbo

Fried Scallops, Sauce Tartare
Julienne Potatoes French Bread
*Moulded Cheese with Bar-le-Duc
Strawberries Butter Thins
Café Noir

Broiled Porterhouse Steak

Maitre d'Hôtel Potatoes Mashed Squash
Dressed Lettuce
*Orange Cream

Consommé Japonnaise

Olives Salted Almonds
Roast Turkey, Gilet Gravy
*Spiced Cranberry Jelly
Riced Potatoes Mashed Squash
Caramel Parfait Walnut Cake
Café Noir

Lima Bean Soup

*Florentine Eggs Croûtons
French Fried Potatoes Corn à la Southern
Apple Tapioca

Julienne Soup

Cold Sliced Turkey Dinner Rolls
*Norfolk Oysters
Pineapple and Celery Salad
Cheese Fingers
Harvard Pudding, Foamy Sauce

*Sardine Cocktails. Skin and bone one small box sardines and separate in small pieces. Mix one-half cup tomato catsup, two teaspoons Worcestershire sauce, one-half teaspoon tabasco sauce and juice one lemon, add sardines and season with salt. Chill thoroughly and serve in scallop shells on a plate of crushed ice.

*Lettuce, Columbia French Dressing. Remove leaves from stalk of one head lettuce, wash, chill in cold water, drain and dry on a towel. Arrange in salad bowl in nearly its original shape and pour over COLUMBIA FRENCH DRESSING, made as follows: Mix one teaspoon salt, one teaspoon mustard, one-half teaspoon onion juice, one tablespoon Worcestershire Sauce, two tablespoons lemon juice, and six tablespoons olive oil in a small glass jar, set in a cold place and shake thoroughly before using.

*Moulded Cheese with Bar-le-Duc Strawberries. Mash cream cheese and press into a cone-shaped mould. Remove from mould to serving dish. Cover with whipped cream, sweetened with powdered sugar, and pour around Bar-le-Duc Strawberries.

*Orange Cream. Mix four tablespoons cornstarch with one-half cup cold milk, add gradually to three and one-half cups scalded milk, and cook in double boiler fifteen minutes. Beat yolks two eggs and add two tablespoons sugar and one-half teaspoon salt. Add to first mixture and cook three minutes. Turn into serving dish, sprinkle with two tablespoons granulated sugar, cover and let stand until cold. Cover with meringue and surround with sections of oranges. Serve with thin cream.

*Spiced Cranberry Jelly. Pick over and wash one quart cranberries. Add one cup boiling water and let boil until cranberries are soft. Rub through a sieve and add two cups sugar, one-third cup cold water, two-thirds inch piece stick cinnamon, twenty-four whole cloves, and six allspice berries. Again bring to boiling point and let simmer fifteen minutes. Add a few grains salt, turn into a mould and chill.

*Florentine Eggs. Spread one-half peck seasoned boiled spinach on a buttered shallow baking dish and make seven depressions. Sprinkle each depression with one tablespoon grated Parmesan cheese, then slip in an egg. Over each put one tablespoon Béchamel sauce and one-half tablespoon grated Parmesan cheese. Place in a moderate oven and bake until eggs are set and glazed. Béchamel sauce is made of half chicken stock and half milk.

*Norfolk Oysters. Cover bottom of buttered baking dish with three-fourths cup hot boiled rice, cover rice with one-half pint oysters, pour over one-half cup white sauce, dot with butter and sprinkle with salt and pepper; repeat, using same amount of ingredients. Cover with one cup buttered cracker crumbs, and bake in a hot oven thirty minutes.

MARCH

Turkey Soup Royal Crusts
Roast Leg of Lamb Mint Jelly
Franconia Potatoes French String Beans
*Coffee Spanish Cream

*Black Bean Soup
O'Brien Potatoes Corn Soufflé
Tomato Jelly Salad, Mayonnaise Dressing
Cream Wafers Rhubarb Tapioca
Crackers Cheese Café Noir

Celery Soup *Browned Cheese Crackers
Cold Sliced Lamb
Susette Potatoes Soubrics of Spinach
Orange Tartlets
Café Noir

Vegetable Soup
*Swedish Baked Halibut
Julienne Potatoes Macaroni au Gratin
Radishes
Rhubarb Pie Cream Cheese

ST. PATRICK'S DAY DINNER
Cream of Spinach Soup Soufflé Crackers
Fillets of Halibut Cucumber Ribbons
Kernels of Pork Potato Nests
Stuffed Onions
Malaga Salad Wheat Crispies
*Irish Iceberg Shamrock Waters
Toasted Crackers Roquefort
Café Noir

Emergency Soup
*Barbecued Ham Potato Forms
Lettuce Nests, French Dressing
Cream of Rice Pudding

12

*Coffee Spanish Cream. Mix one and one-half cups coffee infusion (left from breakfast), one-half cup milk, one-third cup sugar, and one tablespoon granulated gelatine, and heat in double boiler. Beat yolks of three eggs slightly and add one-third cup sugar and one-fourth teaspoon salt. Add to first mixture and cook until mixture thickens slightly. Remove from range and add whites of three eggs, beaten until stiff, and one-half teaspoon vanilla. Mould, chill, and serve with thin cream.

13

*Black Bean Soup. Soak one pint beans, drain and add two quarts water. Slice one onion, and cook five minutes with two tablespoons butter, adding to beans. Simmer four hours, adding more water as needed. Rub through sieve, reheat to boiling point; add one-half teaspoon salt, one-eighth teaspoon pepper, one-fourth teaspoon mustard, and a few grains cayenne. Bind with one and one-half tablespoons butter and one and one-half tablespoons flour. Cut two hard boiled eggs in slices, and one lemon in slices. Strain soup over them.

14

*Browned Cheese Crackers. Split common crackers, spread sparingly with butter, sprinkle with grated cheese and sparingly with salt and cayenne. Put in dripping pan and bake until delicately browned.

15

*Swedish Baked Halibut. Wipe a slice of halibut weighing one pound. Place in shallow earthen baking dish, sprinkle with salt and pepper and brush over with melted butter. Drain canned tomatoes, and measure; there should be three-fourths cup. To tomatoes add one-half teaspoon powdered sugar and spread over fish. Cover with one-half peeled onion thinly sliced crosswise. Bake twenty minutes, pour over one-third cup heavy cream, and bake ten minutes. Remove onion and garnish fish with parsley.

16

*Irish Iceberg. Make a syrup by boiling four cups water and two cups sugar, twenty minutes. Cool, add three-fourths cup lemon juice and color with leaf green. Freeze and fill champagne glasses, slightly rounding. Pour over each portion one teaspoon crème de menthe and sprinkle with chopped nuts, using equal parts of almonds, walnuts, and pecans.

17

*Barbecued Ham. Soak two thin slices ham in lukewarm water twenty-five minutes. Drain, wipe, cook in a hot iron frying pan until delicately browned, and remove to hot platter. To fat in pan add two tablespoons vinegar, one teaspoon mustard, one-eighth teaspoon paprika, and one-half teaspoon sugar. When thoroughly heated pour over ham, and serve at once.

18

MARCH

Consommé Soufflé Crackers
Roast Leg of Lamb *Currant Jelly Sauce
Mashed Sweet Potatoes Croustades of
Spinach

Tomato Jelly Salad Cheese Sandwiches
Caramel Ice Cream

Lamb Broth with Rice
Creamed Salt Codfish
Baked Potatoes, Hotel Style
Harvard Beets

*Cracker Plum Pudding, Brandy Sauce

Oyster Cocktails

Breaded Lamb Chops, Tomato Sauce
Potato Moulds Spinach, Egg Garnish
Lettuce and Radish Salad

*Fruit Cream

Mock Bisque Soup Croûtons
*Finnan Haddie, Caledonian Style
Dinner Rolls

Dressed Lettuce, Chiffonade
Lemon Meringue Pie Cheese Squares

Turkish Soup
Fricassee of Lamb, Brown Gravy
Mashed Potatoes Corn Soufflé
Celery Salad Cheese Straws
Cottage Pudding *Hot Chocolate Sauce

*Oyster Stew Oyster Crackers
Baked Shad Maître d'Hôtel Potatoes
Beet Greens

Snow Pudding, Custard Sauce

Spinach Soup Toasted Crackers
Broiled Sirloin Steak Sautéd Bananas
Escalloped Potatoes
Lettuce, *Tabasco Dressing Water Thins
Coffee Soufflé

19

*Currant Jelly Sauce. To two cups brown gravy made to serve with roast lamb add one-half tumbler currant jelly and two tablespoons Sherry wine.

20

*Cracker Plum Pudding. Pour four cups scalded milk over one and one-fourth cups rolled crackers, and let stand until cool; add one cup sugar, four eggs beaten, one-half grated nutmeg, one teaspoon salt, and one-third cup melted butter. Parboil one and one-half cups raisins until soft, by cooking in boiling water to cover; add to mixture. Turn into buttered dish and bake slowly two and one-half hours, stirring after first half-hour. Serve with Brandy Sauce.

21

*Fruit Cream. Soak one tablespoon granulated gelatine in one-fourth cup cold water, dissolve in one-fourth cup scalded milk and add one-half cup sugar and one teaspoon lemon juice. Strain in pan, set in pan of ice water, stir constantly and when mixture begins to thicken add whites two eggs and one-half pint heavy cream each beaten until stiff, one-third cup stewed prunes, cut in pieces, three figs finely chopped, and two tablespoons blanched and chopped almonds. Mould and chill.

22

*Finnan Haddie (Caledonian Style). Cut a four-pound finnan haddie in halves lengthwise. Put one-half in pan and surround with milk and water, using equal proportions. Place on back of range and let stand twenty minutes. Trim fish to fit copper platter by cutting off flank and a piece from tail end. Pour over one and one-half cups white sauce and surround with six halves of potatoes, washed and smoothly pared. Bake until potatoes are soft (about forty minutes), basting with the sauce five times during the cooking.

23

*Hot Chocolate Sauce. Melt one square Baker's unsweetened chocolate in a small saucepan placed over hot water, and add one tablespoon butter, one cup sugar and one-third cup water. Bring to the boiling point and let boil fifteen minutes, cool slightly, and add one-half teaspoon vanilla.

24

*Oyster Stew. Put one quart oysters in colander placed over a bowl, and pour on three-fourths cup cold water. Heat liquor in bowl to boiling point, strain and add oysters, which have been carefully picked over. Cook until oysters are plump. Remove oysters with a skimmer and put in a tureen with one-fourth cup butter, three-fourths tablespoon salt and one-eighth teaspoon pepper. Add oyster liquor strained a second time and one quart scalded milk.

25

*Tabasco Dressing. Mix four tablespoons olive oil, two tablespoons lemon juice, one teaspoon powdered sugar, one-fourth teaspoon salt, one-eighth teaspoon pepper, and five drops tabasco sauce. Chill and shake vigorously before using.

MAR.—APR.

*Chicken Gumbo

Roast Stuffed Leg of Veal, Brown Gravy
Riced Potatoes Tomato Fritters
French Fruit Salad Wafer Crackers
Marshmallow Pudding Devil's Food Cake

26

*Chicken Gumbo. Cook one onion, finely chopped, with four tablespoons butter five minutes, stirring constantly. Add to one quart chicken stock to which have been added one-half can okra, two teaspoons salt, one-fourth teaspoon pepper, and one-half green pepper, finely chopped. Bring to the boiling point and let simmer forty minutes.

Corn Soup Pop Corn Garnish

Cold Sliced Roast Veal
*Lyonnaise Potatoes Dinner Rolls
Steamed Graham Pudding, Sherry Sauce

27

*Lyonnaise Potatoes. Slice cold boiled potatoes to make two cups. Cook five minutes one and one-half tablespoons butter with one and one-half tablespoons finely chopped onion. Melt two tablespoons butter, season with salt and pepper, add potatoes, and cook until potatoes have absorbed butter, occasionally shaking pan. Add butter and onion, and when well mixed, add one-half tablespoon finely chopped parsley.

Appledore Soup

Croûtons

Hungarian Goulash
Potato Cubes Celery in White Sauce
*Almond Pudding

28

*Almond Pudding. Cream four tablespoons butter, add one-third cup sugar, one-half cup molasses and two eggs well beaten. Mix and sift one and one-half cups flour, one-half teaspoon soda, one-fourth teaspoon cinnamon, and one-fourth teaspoon salt, and add alternately with one-half cup milk to first mixture; then add three-fourths cup almonds, blanched and roasted, finely chopped. Turn into buttered mould and steam two and one-half hours. Serve with whipped cream.

Fish Chowder

Chicken Salad Olives *Salad Rolls
Maple Mousse

29

*Salad Rolls. Scald one and one-half cups milk, add one-fourth cup sugar, one-half cup butter, and one-half teaspoon salt; when lukewarm add one-half yeast cake, and when yeast cake is dissolved, four cups flour. Mix thoroughly and add whites of two eggs beaten until stiff. Cover and let rise, turn into buttered iron gem pans, having pans one-half full of mixture. Let rise, and bake in a hot oven twenty minutes.

Onion Soup Crisp Crackers

Hashed Brown Potatoes
Beet Greens Lima Beans in Cream
*Prune Pie Cheese
Café Noir

30

*Prune Pie. Wash one-half pound prunes and soak in enough cold water to cover. Cook in same water until soft. Remove stones, cut prunes in quarters, and mix with one-half cup sugar (scant) and one tablespoon lemon juice. Reduce liquor to one and one-half tablespoons. Line plate with paste, cover with prunes, pour over liquor, dot over with one and one-half teaspoons butter, and dredge with one tablespoon flour. Bake with an upper crust.

Julienne Soup

Boiled Halibut, *Hot Sauce Tartare
Fried Potato Balls Moulded Spinach
Caramel Custard, Caramel Sauce

31

*Hot Sauce Tartare. Melt one tablespoon butter, add one tablespoon flour, and pour on gradually, while stirring constantly, one-half cup milk. Bring to the boiling point and add one-half tablespoon, each, olives, pickles, parsley (finely chopped), and capers, and one-fourth teaspoon salt, one teaspoon lemon juice, and lastly one-fourth cup mayonnaise dressing. Heat very hot, but do not allow mixture to reach the boiling point.

*Cream of Spinach Soup Crisp Crackers
Pan Broiled Lamb Chops
Boiled Rice Dandelions
Coffee Soufflé

1

*Cream of Spinach Soup. Cook two quarts spinach thirty minutes in three cups boiling water; drain, chop and rub through sieve; add four cups chicken stock, heat to boiling point, bind with one-fourth cup butter, and one-third cup flour cooked together and add two cups milk. Season with salt and pepper.

APRIL

Caviare Canapés
Roast Crown of Lamb
Green Peas
Potato Balls
*Ginger Ale Salad
Maple Mousse
Cream Fingers
Sponge Cakes
Café Noir

Cream of Pea Soup
Boiled Beef Steak, Oyster Blanket
Maitre d'Hôtel Potatoes
Buttered Parsnips
*Rhubarb Tapioca Pudding

SPECIAL DINNER

Frozen Egg Nog in Egg Shells
Clear Mushroom Soup
Soufflé Crackers
Shad à la Delmonico
Cucumber Ribbons
Roast Capon, Brown Gravy
Sweet Potato Croquettes
Moulded Spinach
Dressed Lettuce
Cheese Eggs
Toasterettes
*Easter Pudding
Mock Macaroons
Café Noir

Cream of Asparagus Soup
Imperial Sticks.
*Allerton Potatoes
Dandelions
Corn Fritters
Pineapple Salad
Cream Cheese
Wafer Crackers
Café Noir

Clam Bisque
Baked Finnan Haddie
Creamed Potato Cubes
Lettuce and Radish Salad
*Sally's Bread Pudding, Fruit Sauce

Vegetable Soup
Crisp Crackers
*Baked Eggs
Finger Rolls
Columbia Dressed Lettuce
Coffee Jelly with Whipped Cream
Nut Cookies

***Ginger Ale Salad.** Soak two tablespoons granulated gelatine in two tablespoons cold water and dissolve in one-third cup boiling water. Add one cup ginger ale, one-fourth cup lemon juice and two tablespoons sugar. When mixture begins to set fold in one-third cup Malaga grapes, skinned, one-third cup celery, cut crosswise, one-third cup apple, two tablespoons Canton ginger, cut in pieces, and four tablespoons shredded pineapple. Turn into mould, and chill. Accompany with cream mayonnaise.

***Rhubarb Tapioca Pudding.** Soak two-thirds cup pearl tapioca over night in cold water to cover. Drain, put in double boiler, add one and one-fourth cups boiling water and two-thirds teaspoon salt and cook until tapioca has absorbed water. Peel rhubarb, and cut in three-fourths inch pieces crosswise; there should be three cups; then sprinkle with one and one-third cups sugar. Add to tapioca and cook until tapioca is transparent and rhubarb is soft. Turn into serving dish and accompany with sugar and thin cream.

***Easter Pudding.** Soak one-fourth cup glacée cherries in rum to cover one hour, then cut in pieces. Cut one-half cup English walnut meats and one-half pound marshmallows in small pieces. Whip one cup heavy cream, add two tablespoons powdered sugar, one-half teaspoonful vanilla, cherries, nut meats and marshmallows. Mould and chill. Remove from mould and surround with cubes of wine jelly.

***Allerton Potatoes.** Cut boiled potatoes in cubes; there should be two cups. Separate yolks from whites of four hard-boiled eggs. Chop the whites and force the yolks through a potato ricer or strainer. Add potato cubes and chopped whites to one and one-half cups white sauce, and turn on a hot serving dish. Sprinkle with yolks and garnish with parsley.

***Sally's Bread Pudding.** Pour one quart scalded milk over two cups stale bread crumbs, cover and let stand fifteen minutes. Add yolks four eggs, well beaten, two tablespoons melted butter, few gratings nutmeg, and one-fourth teaspoon soda dissolved in two teaspoons hot water; then fold in whites four eggs, beaten until stiff. Turn into a buttered pudding dish and bake in a moderate oven forty-five minutes.

***Baked Eggs.** To two cups hot rice potatoes, add two tablespoons butter, one-third cup rich milk, and one-half teaspoon salt. Beat vigorously three minutes, add one and one-half canned pimientos, forced through a strainer, and continue the beating until mixture is thoroughly blended. File evenly on a buttered baking dish, and make six cavities. In each cavity slip a raw egg, and bake until eggs are set.

APRIL

Consommé Tillyprone Bread Sticks
Fricassee Chicken
Potato Croquettes French String Beans
*Pistachio Ice Cream with Peaches
Toasted Crackers Camembert
Café Noir

Vegetable Soup Dinner Sticks
Baked Bluefish Spinach à la Béchamel
Shadow Potatoes
*Cherry Moss

Boiled Mutton, Caper Sauce
Steamed Potatoes
*Escalloped Tomatoes
Moulded Spinach Salad
Mosaic Sandwiches
Peach Tapioca

*Maryland Fried Chicken
Sweet Potatoes, Southern Style Radishes
Dandelion Greens
Newton Tapioca Pudding
Crackers Roquefort

Chicken Soup
*Miss Daniel's Meat Loaf
Creamed Potatoes Asparagus Hollandaise
Apple Pie Cheese Squares
Café Noir

Baked Stuffed Potatoes
*Mushrooms on Toast Corn à la Southern
Dressed Lettuce Pimiento Sandwiches
Chocolate Sponge

Cream of Spinach Soup Imperial Sticks
Salt Codfish Strips, Pork Scraps,
Cream Sauce
Boiled Potatoes Buttered Beets
Café Frappé

9

***Pistachio Ice Cream with Peaches.** Mix four cups lukewarm milk, one cup heavy cream, one and one-fourth cups sugar, and one-eighth teaspoon salt, and add one and one-half junket tablets dissolved in one tablespoon cold water. Let stand until set; then add one tablespoon vanilla and one teaspoon almond extract and green coloring. Freeze, and serve with halves of canned peaches. Turn peaches into pan, add one-third cup sugar, and cook slowly until syrup is thick.

10

***Cherry Moss.** Soak one tablespoon granulated gelatine in one-fourth cup cold water, dissolve in one-fourth cup boiling water and add one and one-half cups red canned cherries (stoned and cut in halves) and one-half cup cherry juice. When mixture begins to thicken, add whites two eggs, beaten until stiff. Mould and chill. Remove from mould to serving dish and garnish with whipped cream (sweetened and flavored with vanilla) and sprinkle with Jordan almonds (blanched, shredded and roasted).

11

***Escalloped Tomatoes.** Remove contents from one quart can tomatoes and drain tomatoes for some of their liquor. Season with salt, pepper, a few drops onion juice, and sugar if preferred, sweet. Cover the bottom of a buttered baking-dish with one-half cup buttered cracker crumbs, cover with tomatoes, and sprinkle top with one cup buttered crumbs. Bake in a hot oven until crumbs are brown.

12

***Maryland Fried Chicken.** Clean, singe, and cut in pieces for serving, two young chickens. Plunge in cold water, drain but do not wipe. Sprinkle with salt and pepper, and coat thickly with flour, having as much flour adhere to chicken as possible. Try out one pound fat salt pork cut in pieces, and cook chicken slowly in fat until tender and well browned, turning frequently. Serve with white sauce made of half milk and half cream.

13

***Miss Daniel's Meat Loaf.** Chop one pound fresh pork, one pound veal and two pounds beef. Mix and add one cup bread crumbs, one cup milk, one tablespoon salt, one-eighth teaspoon pepper and three eggs, slightly beaten. Shape in loaf, put in pan and lay across top six slices fat salt pork. Roast one and one-half hours, basting every ten minutes, at first with one-half cup hot water, and then with fat in pan. Remove to platter, pour around tomato or brown sauce and garnish with parsley.

14

***Mushrooms on Toast.** Cut stale bread in slices, shape with a round cutter and sauté in butter. Wipe mushrooms and cut in pieces; there should be two cups; then cook in two tablespoons butter five minutes. Cook one tablespoon butter and one-half teaspoon chopped shallot three minutes. Add one cup tomato purée, and let simmer three minutes; then season with salt, pepper and paprika. Arrange mushrooms on six rounds of bread, pour over tomato, and sprinkle with finely chopped parsley.

15

***Café Frappé.** Beat white of one egg slightly, add one-half cup cold water, and mix with one-half cup ground coffee; turn into scalded coffee-pot, add four cups boiling water, and boil one minute; place on back of range ten minutes; strain, add one cup sugar, cool, and freeze. Serve in coupe glasses, with whipped cream, sweetened and flavored.

APRIL

Julienne Soup

*Hot Roast Ham, Cider Sauce

Boiled Potatoes Spinach, Egg Garnish

Ivory Cream

Café Noir

*Veronique Soup

Fried Chicken Soufflé Crackers

Escaloped Tomatoes

Riced Potatoes

Lettuce Nests, Russian Dressing

Rhubarb Pie

Appledore Soup

*Baked Larded Liver, Claret Sauce

Paprika Potatoes Mashed Turnips

Rhubarb Pie Cheese Squares

Café Noir

Oyster Stew

Casserole of Beef Dinner Rolls

Dressed Lettuce

*Stuffed Figs

Lady Fingers

Tomato Soup

*Sautéd Fillets of Lamb

Browned Sweet Potatoes

Creamed Carrots with Peas

Lemon Meringue Pie

Café Noir

Cream of Pea Soup

Stuffed Haddock, *Egg Sauce

Julienne Potatoes

Apple Pie Cheese

Beef Stew with *Dumplings

Dressed Lettuce, Chiffonade

Toasted Crackers

Orange Jelly Cup Cakes

***Hot Roast Ham, Cider Sauce.** Soak ham in cold water, wash and put in kettle with one-half cup each onion and carrot, two sprigs parsley, and four cloves. Cover with cold water, bring to boiling point and simmer until tender. After two hours, add one quart cider. Allow ham to cool in liquor, remove, take off skin and bake one hour. **CIDER SAUCE.** Melt three tablespoons butter, add four tablespoons flour and two cups ham liquor. Bring to boiling point, add four tablespoons cider and pepper.

***Veronique Soup.** To three cups veal stock add one cup stewed and strained tomatoes to which is added one-eighth teaspoon soda. Thicken with one and one-half tablespoons each butter and flour cooked together; then add one and one-half teaspoons salt, a few grains cayenne, one-half cup cooked rice, one and one-half pimientos cut into strips, and one-fourth cup heavy cream.

***Baked Larded Liver, Claret Sauce.** Skewer, tie and lard upper surface of calf's liver. Place in pan and spread with following mixture: Cream three tablespoons butter and add one and one-fourth teaspoon salt and one-half teaspoon, each, ground clove and pepper. Pour around one-half cup boiling water and cook in moderate oven one hour, basting every ten minutes. Remove to serving dish, skim off fat from liquor in pan, add one cup claret and strain sauce around liver.

***Stuffed Figs.** Mash cream cheese, moisten with heavy cream and season highly with salt and cayenne; then make into balls three-fourths inch in diameter. Wash and dry figs, make an incision in each, and stuff with cheese balls. Arrange in piles on a plate covered with a lace paper doily.

***Sautéd Lamb Fillets.** Order two pounds lamb from fore quarter. Wipe, remove bone, and cut meat in strips one inch in thickness; then flatten with a cleaver to three-fourths inch in thickness. Arrange on platter and pour over a marinade made by mixing three tablespoons olive oil, three tablespoons vinegar, two-thirds teaspoon salt, one-half onion, finely chopped, and one teaspoon finely chopped parsley. Cover, and let stand over night. Remove, and sauté meat in butter.

***Egg Sauce.** Melt one-fourth cup butter, add three tablespoons flour with one-half teaspoon salt and one-eighth teaspoon pepper, and pour on gradually one and one-half cups hot water. Boil five minutes, and add yolks two eggs slightly beaten, one teaspoon lemon juice, and one tablespoon butter bit by bit.

***Dumplings.** Mix and sift two cups flour, four teaspoons baking powder and one-half teaspoon salt. Work in two teaspoons butter with tips of fingers, add three-fourths cup milk gradually, using a knife for mixing. Toss on a flour-dusted pat and roll out to one-half inch in thickness. Shape with biscuit cutter, first dipped in flour. Place closely together in a buttered steamer, put over kettle of boiling water, cover closely, and steam twelve minutes.

APRIL

Southdown Soup
Radishes
Larded Fillet of Beef
Vegetable Macedoine
Lettuce and Celery Salad
Graham Sandwiches
Chocolate Ice Cream, *Marshmallow Sauce

23

*Marshmallow Sauce. Cut one-fourth pound marshmallows in pieces and melt in double boiler. Dissolve one cup confectioners' sugar in one-fourth cup boiling water, add to marshmallows and stir until thoroughly blended. Turn into a bowl and cool before serving.

Veal Cutlets, Brown Gravy
Savory Potatoes
*Creamed Mushrooms on Toast
Steamed Apple Pudding, Foamy Sauce
Café Noir

24

*Creamed Mushrooms on Toast. Clean one pound mushrooms, remove caps, and cut both stems and caps in thin slices. Melt five tablespoons butter, add sliced mushrooms and cook three minutes. Sprinkle with one-half teaspoon salt, and a few grains pepper, dredge with one and one-half tablespoons flour, and pour over one-half cup thin cream. Cook five minutes, stirring constantly. Serve on oblong pieces of toast and garnish with toast points and parsley.

Broiled Shad
Baked Potatoes
Lettuce and String Bean Salad
Toasted Cheese Sandwiches
Pistachio Ice Cream, *Claret Sauce

25

*Claret Sauce. Boil one cup sugar and one-fourth cup water eight minutes; cool slightly and add one-third cup claret wine.

*Celery with Caviare
Cold Sliced Corned Beef, Epicurean Sauce
Baked Potatoes
Escalloped Cabbage
Orange Meringue Tartlets

26

*Celery with Caviare. Cut thick stalks of celery in three-inch pieces. With a sharp knife, beginning at outside of stalks, make five cuts parallel to one another extending three-fourths of an inch. Make six cuts at right angles to cuts already made. Treat other end in same way. Put in iced water and let stand until cut celery curls back. Spread uncured portion of stalks with caviare and place on a small plate with a radish cut to represent a tulip, and a small crisp lettuce-leaf.

Oyster Soup
Oysterettes
Salmon Salad
Pimolas
Dinner Rolls
*Orange Pekoe Ice Cream
Angel Cake

27

*Orange Pekoe Ice Cream. Scald two cups milk to which three tablespoons Orange Pekoe tea has been added, and let stand five minutes. Add one and one-half cups sugar, yolks four eggs, slightly beaten, and cook until mixture thickens. Strain, add one-fourth teaspoon salt, grated rind one orange, and one pint heavy cream. Freeze and mould. Serve garnished with candied orange peel.

Broiled Sword Fish
Baked Potatoes
Lettuce, Curry Dressing
*Orange Puffs, Orange Sauce

28

*Orange Puffs, Orange Sauce. Bake cottage pudding mixture in buttered individual tins and serve with
ORANGE SAUCE. Beat whites three eggs until stiff, and add one cup powdered sugar gradually while beating constantly; then add grated rind and juice of two oranges, and juice of one lemon.

Veal Cutlets, Brown Gravy
Beet Greens
Riced Potatoes
*Lettuce and Pimiento Salad
Brown Bread Sandwiches
Macedoine Jelly

29

*Lettuce and Pimiento Salad. Remove leaves from one head lettuce, wash, drain and dry. Arrange in bowl as near the original shape as possible and sprinkle with one-half cup canned pimientos cut in strips. Just before serving pour over French dressing.

APR. — MAY

*Chicken Consommé Radishes
Roast Stuffed Veal, Brown Gravy
Riced Potatoes Creamed Asparagus
Dressed Watercress Cheese Waters
Orange Trifle

30

*Chicken Consommé. Disjoint a four-pound fowl, and cut in pieces four pounds of veal from the fore-quarter, put in a kettle with one onion, two stalks celery, eight slices carrot, one teaspoon peppercorns, one-half bay leaf, four cloves, two sprigs thyme and two sprigs parsley. Cook slowly four hours, removing the fowl as soon as tender. Add salt and pepper, strain, cool and clear.

Fruit Cocktails
Chicken Salad Olives Salad Rolls
*Cocoanut Custard
Café Noir

1

*Cocoanut Custard. Beat five eggs slightly, add one-half cup sugar and one-fourth teaspoon salt, pour on slowly four cups scalded milk, and strain. Add one-half cup shredded cocoanut, and turn in buttered mould, set in pan of hot water. Bake in slow oven until firm, which may be readily determined by running a silver knife through custard; a knife comes out clean, custard is done. During baking, care must be taken that water surrounding mould does not reach boiling-point, or custard will whey.

Veal Soufflé, Mushroom Sauce
Baked Potatoes *Fried Spanish Onions
Tomato Jelly Salad Cheese Crackers
Sherry Spanish Cream

2

*Fried Spanish Onions. Remove skins from four Spanish onions. Cut in thin slices and put in a hot omelet pan with one and one-half tablespoons butter. Cook until brown, occasionally shaking pan that onions may not burn, or turn onions, using a fork. Sprinkle with salt one minute before taking from fire.

*Pimiento Canapés
Roast Sirloin of Beef, Brown Gravy
Mashed Potatoes Asparagus on Toast
Wafer Crackers Cream Cheese
Bar-le-Duc Currants
Café Noir

3

*Pimiento Canapés. Cut bread in one-fourth-inch slices, shape with a round cutter and sauté in butter. Drain canned pimiento, dry between towels and shape with a round cutter; then sauté in butter. Remove to bread and garnish with a border of finely chopped parsley. Serve hot.

Clam Chowder
Cold Sliced Roast Beef, Pepper Relish
Scrub Potatoes

4

*French Cream Puffs, Hot Chocolate Sauce. Put one-fourth cup butter and one-half cup boiling water in saucepan, bring to boiling point, add one-half cup flour (all at once) and stir vigorously. Remove from fire and add two unbeaten eggs, one at a time. Drop by spoonfuls on buttered sheet, shaping with handle of spoon as nearly circular as possible. Bake thirty minutes in moderate oven. Cool, split, fill with whipped cream and serve with hot chocolate sauce.

*French Cream Puffs, Hot Chocolate Sauce

*Emergency Soup Crisp Crackers
Salmon Box Creamed Peas Dinner Rolls
Dresden Sandwiches, Wine Sauce

5

*Emergency Soup. Dissolve two and one-half teaspoons beef extract in three cups boiling water. Add three tablespoons milk, gradually, to one and one-half tablespoons flour, make a smooth, thin paste. Add to first mixture, stirring constantly until boiling point is reached and let boil three minutes; then add three-fourths teaspoon salt, few grains pepper, few grains cayenne, and three-fourths cup cream.

Roasted Hamburg Steak
Baked Potatoes *Quick Dinner Biscuits
Lettuce and String Bean Salad
Cheese Sandwiches
Coffee Soufflé

6

*Quick Dinner Biscuits. Mix and sift one and one-half cups pastry flour, three and one-half teaspoons baking powder, and three-fourths teaspoon salt. Work in three tablespoons lard, using tips of the fingers; then add one-third cup milk and one-third cup water, mixing quickly. Drop by spoonfuls into buttered, hot iron gem pans and bake in a hot oven fifteen minutes.

MAY

Dinner Soup
Roast Leg of Lamb, Mint Sauce
Franconia Potatoes
Glazed Carrots with Peas
Lettuce Chiffonade Water Thins
*Pineapple Marquise Nut Wafers

Berkshire Soup Croûtons
Cold Sliced Lamb
*Allen Potato Salad Parker House Rolls
Newton Tapioca Pudding
Café Noir

Beef Stew with Dumplings
Allerton Salad Brown Bread Sandwiches
*Peach Tapioca, Whipped Cream
Café Noir

Scotch Broth
*Fish Croquettes Radishes Dinner Rolls
Custard Soufflé, Creamy Sauce
Crackers Cheese
Café Noir

Potato Soup Crisp Crackers
Curried Vegetables *Napoli Spaghetti
Dressed Lettuce
Charlotte Russe

*Cheese Canapés
Finnan Haddie, Caledonian Style
Turkish Pilaf
Lettuce, Mayonnaise
Strawberry Short Cake

Pan Broiled Lamb Chops
Potato Balls in Cream Sauce
Buttered New Carrots
Dressed Asparagus in Lemon Rings
*Bread and Butter Pudding, Hard Sauce

*Pineapple Marquise. Make a syrup by boiling two cups sugar and two cups water two minutes, add juice one pineapple juice, one-fourth cup Swiss Kirsch, juice one lemon, and few grains salt. Freeze, using equal parts of finely crushed ice and rock salt. Just before serving add one pint heavy cream, one cup pineapple puree, one-fourth cup powdered sugar, and one teaspoon vanilla. Serve in coupe or champagne glasses. To obtain pineapple puree, force canned pineapple through a puree strainer.

*Allen Potato Salad. Cut cold boiled potatoes in one-half inch cubes; there should be one and one-half cups. Add three chopped hard-boiled eggs, one and one-half tablespoons chopped pimiento and one-half tablespoon finely chopped onion. Moistened with cream salad dressing and serve in nests of lettuce leaves.

*Peach Tapioca. Drain one can peaches, sprinkle with one-fourth cup powdered sugar, and let stand one hour; soak one cup pearl tapioca in cold water to cover; to peach syrup add enough boiling water to make three cups; heat to boiling point and add tapioca drained from cold water, one-half cup sugar and one-half teaspoon salt; then, cook in double boiler until transparent. Line a pudding-dish with peaches cut in quarters, fill with tapioca, and bake in a moderate oven thirty minutes; cool slightly.

*Fish Croquettes. Cook one-half tablespoon shallot, and two tablespoons red pepper, each finely chopped, with three tablespoons butter five minutes. Add one-third cup flour mixed with three-fourths teaspoon salt and one-fourth teaspoon paprika and stir until well blended; then pour on one-half cup milk and one-half cup cream. Bring to boiling point, add one and three-fourths cups flaked cooked haddock, and spread on a plate to cool. Shape, dip in crumbs, eggs, and crumbs, and fry in deep fat.

*Napoli Spaghetti. Cut four slices bacon in small pieces and fry out. Add one sliced onion, one-half can tomatoes, one-half box Italian tomato paste, one-half teaspoon salt, one-eighth teaspoon pepper, one-fourth teaspoon allspice, one-fourth teaspoon mace, a few grains cayenne, and bit of bay leaf. Bring gradually to boiling point, and let simmer fifty minutes. Pour over one-fourth pound cooked spaghetti, and let stand ten minutes. Serve very hot.

*Cheese Canapés. Toast circular pieces of bread and spread with French mustard; then sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place on tin sheet and bake until cheese has melted. Serve hot.

*Bread and Butter Pudding. Remove end crusts from one small baker's stale loaf, cut in one-half inch slices, spread each slice generously with butter, and arrange in buttered pudding-dish, buttered side down. Beat three eggs slightly, add one-half cup sugar, one-fourth teaspoon salt, and one quart milk; strain, and pour over bread; let stand thirty minutes. Bake one hour in slow oven, covering the first half-hour of baking. Serve with hard sauce.

MAY

Fruit Cocktails
Roast Stuffed Chicken, Giblet Gravy
*Hominy, Southern Style
Asparagus on Toast
Chocolate Ice Cream, Marshmallow Sauce
Wafers
Pimola Cheese
Café Noir

*Chicken Hollandaise
Corn Salad
Toasted Fromage Rolls
Caramel Tapioca Cream
Devil's Food Cake
Coffee

Boiled Ham
Dinner Braids
Steamed Apple Pudding, *Monroe Sauce
Café Noir

Chicken Soup
*Baked Mackerel, Lemon Slices
Paprika Potato Cubes
Buttered Beets
Coffee Jelly

*Baltimore Chicken
Potatoes en Casserole
Strawberries and Cream Sponge Cakes
Toasted Crackers
Roquefort Cheese
Café Noir

Steamed Halibut, Egg Sauce
Delmonico Potatoes
Dressed Lettuce
Cheese Squares
*Lemon Pie

Broiled Sirloin Beef Steak
*Hongroise Potatoes
Pineapple Salad
Butter Thins
Walnut Decoits
Café Noir

14

*Hominy, Southern Style. Mix one cup boiling water with one teaspoon salt and add gradually, while stirring constantly, three-fourths cup fine hominy. Bring to boiling point and let boil two minutes. Then one cup milk stirring thoroughly, and cook one hour. Remove from range and add one-fourth cup butter, one tablespoon sugar, one egg slightly beaten, and one cup milk. Turn into a buttered dish and bake in a slow oven one hour.

15

*Chicken Hollandaise. Cook two tablespoons butter and one teaspoon finely chopped onion five minutes, add two tablespoons corn-starch and gradually one cup chicken stock. Bring to boiling point and add one teaspoon lemon juice, one-half teaspoon salt, one-fourth teaspoon paprika, and one and one-third cups cold cooked chicken; when well heated, add yolk of one egg slightly beaten, and cook one minute.

16

*Monroe Sauce. Make a syrup by boiling two cups brown sugar and two-thirds cup boiling water twelve minutes. Add four tablespoons cold water to two teaspoons cornstarch and stir until smooth; then add gradually, while stirring constantly, to syrup and let simmer forty minutes. Add four tablespoons butter, four tablespoons Sherry wine, one teaspoon vanilla, slight grating nutmeg and a few grains salt, and serve at once.

17

*Baked Mackerel. Split fish, clean, and remove head and tail. Put in buttered dripping-pan, sprinkle with salt and pepper, dot over with butter (allowing one tablespoon to a medium-sized fish), and pour over two-thirds cup milk. Bake twenty-five minutes in hot oven.

18

*Baltimore Chicken. Cut chicken in pieces, season with salt, roll in flour, egg and crumbs, and fry in butter until tender. Fry, five minutes, three tablespoons butter, and one tablespoon, each, finely chopped ham, carrot and onion; add three-tablespoons flour, one-half cup tomatoes, one cup chicken stock, two cloves, one-half teaspoon salt, one-eighth teaspoon pepper and one-fourth paprika. Simmer ten minutes, rub through a sieve, add two tablespoons Madeira wine, and cook five minutes. Pour sauce around chicken.

19

*Lemon Pie. Mix one cup sugar and three tablespoons flour, add three tablespoons lemon juice, yolks two eggs slightly beaten, one cup milk, one tablespoon melted butter, whites two eggs beaten stiff, and few grains salt. Bake in one crust.

20

*Hongroise Potatoes. Wash, pare, and cut potatoes in one-third inch cubes,—there should be three cups; parboil three minutes, and drain. Add one-third cup butter, and cook on back of range until potatoes are soft and slightly browned. Melt two tablespoons butter, add a few drops onion juice, two tablespoons flour, and pour on gradually one cup hot milk. Season with salt and paprika, then add one egg yolk. Pour sauce over potatoes, and sprinkle with finely chopped parsley.

MAY

Strawberries au Naturel
Roast Crown of Lamb, Currant Jelly
Potato Balls String Beans
Lettuce, Russian Dressing Toasterettes
Coffee Ice Cream *Caraway Seed Cookies

21

Chicken Soup Imperial Sticks
Broiled Swordfish, Cucumber Sauce
New Potatoes Sugared Beets
*Cottage Pudding, Strawberry Sauce

22

Mock Bouillon
Broiled Lamb Chops Mashed Potatoes
Asparagus Mousse
Kewswick Pudding *Potato Flour Cake

23

Clam Bouillon
Broiled Fresh Salmon, Egg Garnish,
Drawn Butter
Riced Potatoes New Peas
Dressed Lettuce Cheese Balls
*Strawberry Ice Lemon Queens

24

Veal Cutlets, Tomato Sauce
Savory Potatoes Beet Greens
String Bean Salad
*Cold Chocolate Bread Pudding

25

Broiled Mackerel
Potatoes à la Maître d'Hôtel
Asparagus on Toast Cheese Sandwiches
Lettuce and Radish Mayonnaise
*Lemon Cream Sherbet

26

Cream of Corn Soup
Pecan-nut Loaf, White Sauce
Sautéd Potatoes Buttered Carrots
*Rhubarb Pie

27

*Caraway Seed Cookies. Cream one cup butter, and add gradually one cup sugar. Add one egg and beat; then add another egg and continue the beating. Add one-fourth teaspoon soda, dissolved in two tablespoons milk, and one-fourth teaspoon salt; two cups bread flour, and one tablespoon caraway seeds. Toss on a floured cloth and pat and roll to one-fourth inch in thickness. Shape with a small round cutter, first dipped in flour. Arrange on a buttered sheet and bake in a moderate oven.

*Cottage Pudding, Strawberry Sauce. Bake cottage pudding mixture in an angel-cake pan. Remove from pan to serving dish, fill center with whipped cream, sweetened and flavored with vanilla, and pour around a strawberry sauce, for which cut strawberries in halves or quarters into an earthen bowl and set on back of range. Sprinkle with granulated sugar (the quantity depending on the sweetness of the fruit) and mash slightly. Keep warm until serving-time.

*Potato Flour Cake. Add one tablespoon cold water to two eggs and beat until light; then add one-tenth cup sugar, gradually, while beating constantly. Mix and sift one-half cup potato flour, one teaspoon baking powder, and one-fourth teaspoon salt, combine mixtures, and add one-fourth teaspoon vanilla, and one tablespoon melted butter. Turn into a buttered and floured cake pan and bake in a moderate oven twenty-five minutes.

*Strawberry Ice. Wash and hull one quart box of strawberries, sprinkle with one cupful sugar, cover, and let stand two hours. Mash, and squeeze through a double thickness of cheese-cloth. To juice thus obtained, add one cup water, and lemon juice to taste. Freeze, using three parts finely crushed ice to one part rock salt.

*Cold Chocolate Bread Pudding. Add one-cup soft stale bread crumbs, one and one-half squares chocolate and one cup sugar to one and one-half cups cold milk. Cook in double boiler twelve minutes. Beat yolks three eggs until light, and add one-half cup milk, two tablespoons butter and one-fourth teaspoon salt; stir to hot mixture, and cook until mixture thickens. Turn in pudding dish and bake twenty minutes. Cool, cover with meringue, and bake eight minutes.

*Lemon Cream Sherbet. Mix one and one-half cups sugar and three-fourths cup lemon juice, and add gradually two cups milk and two cups thin cream; then add a few grains of salt. Freeze, using three parts finely crushed ice to one part rock salt, and serve in frappé glasses.

*Rhubarb Pie. Skin and cut stalks of rhubarb in half-inch pieces before measuring; there should be one and one-half cups. Mix seven-eighths cup of sugar, two tablespoons flour, and one egg slightly beaten; add to rhubarb and bake between crusts.

MAY-JUNE

Consommé Dubarry
Stuffed Cushion of Veal, Brown Gravy
Savory Potatoes Tomato Fritters
Asparagus Salad
*Strawberry Ice Cream Lady Fingers

28

***Strawberry Ice Cream.** Wash, pick over, hull and mash one quart strawberries. Sprinkle with one cup sugar, cover and let stand several hours; then squeeze through a double thickness of cheese-cloth. Mix one and one-half cups heavy cream, one and one-half cups milk, whites of four eggs, beaten until stiff, and one-eighth teaspoon salt. Freeze to a mush, using three parts finely crushed ice to one part rock salt. Add fruit juice and continue the freezing. If the fruit is acid more sugar may be necessary.

Turkish Soup
Pan Broiled Lamb Chops
Potatoes Paprika Asparagus Mousseline
*Steamed Rice, Strawberry Sauce

29

***Steamed Rice, Strawberry Sauce.** Steam cook one cup rice until soft, using one-half water and one-half milk and serve hot with
STRAWBERRY SAUCE. Work one-half cup butter until creamy, using a wooden spoon; then add gradually while beating constantly, one and one-half cups powdered sugar. Wash and hull one quart box strawberries, cut in halves, and let stand in a warm place fifteen minutes. Add to butter and sugar mixture, and beat until well blended.

Oxtails en Casserole
Mashed Potatoes
Dressed Lettuce *Walnut Decuits
Baronets
German Toast, Sherry Sauce

30

***Walnut Decuits.** Work a ten-cent cream cheese until smooth and add one-fourth cup olives, stoned and chopped, one-half teaspoon salt, and a few grains paprika. Shape in balls, roll in sifted cracker crumbs, flatten, and place halves of salted English walnuts opposite each other on each piece. The olives may be omitted and unsalted nuts may be used. Arrange on a plate covered with a lace paper dolly.

Creamed Salt Codfish
Baked Potatoes *Quaker Oats Bread
Beet and Nut Salad Water Thins
Tapioca Cream

31

***Quaker Oats Bread.** Add two cups boiling water to one cup Quaker Rolled Oats and let stand one hour; add one-half cup molasses, one-half tablespoon salt, one-half yeast cake dissolved in one-half cup lukewarm water, and four and three-fourths cups flour; let rise, beat thoroughly, turn into buttered bread pans, let rise again, and bake.

Smoked Salmon Canapés
*Stuffed Eggs Radishes Dinner Rolls
Frozen Chocolate, Whipped Cream
Water Crackers Camembert
Café Noir

1

***Stuffed Eggs.** Cut hard boiled eggs in halves, lengthwise. Remove yolks, and put whites aside in pairs. Mash yolks, and add half the amount of devilled ham and enough melted butter to make of consistency to shape. Make in balls size of original yolks, and refill whites. Form remainder of mixture into a nest. Arrange eggs in the nest, and pour over one cup white sauce. Sprinkle with buttered crumbs, and bake until crumbs are brown.

Baked Mackerel
O'Brien Potatoes Dinner Rolls
String Bean Salad Cheese Wafers
*Devonshire Pie

2

***Devonshire Pie.** Roll paste one-quarter inch in thickness, cut three circles nine inches in diameter and prick with a fork. From one of the pieces cut a circle seven and one-half inches in diameter, leaving a one and one-half inch ring. Place on a tin sheet and bake in a hot oven. Put cream filling between pieces, place ring on top, and fill space with fresh strawberries, sweetened to taste. Garnish or not, as desired, with whipped cream, sweetened and flavored with vanilla.

Spinach Soup
Porterhouse Steak, Sauce Figaro
Stuffed Baked Potatoes
Creamed Asparagus
French Cream Cakes, Hot Chocolate Sauce

3

***Cheese Croûtons.** Cut stale bread in one-third inch slices, remove crusts, spread sparingly with butter and cut in one-third inch cubes. Put in dripping pan, sprinkle with grated soft mild cheese, and bake in a slow oven until delicately browned, stirring frequently, that cubes may be brown evenly.

JUNE

Tomato Consommé	Croûtons
Fried Chicken, Southern Style	
Baked Hominy	Tomato Fritters
*Lenox Strawberries	Cream Sponge Cake
Café Noir	
Appledore Soup	Crisp Crackers
French Fried Potatoes	*Corn Toast
Buttered Asparagus	
Bread and Butter Pudding, Roxbury Sauce	
Broiled Swordfish	
Pimiento Potatoes	
String Beans, Maître d'Hotel	
Dressed Lettuce	
*Cream Cheese Balls	Wheat Crispies
Custard Soufflé	
Caviare Canapés	
Clam Bouillon	
Salmon Swedish Timbales	Green Peas
Chicken Mousse	Finger Rolls
*Bombe Mouselaine	Assorted Cakes
Dinner Punch	
*Pecan Nut Loaf, White Sauce	
Asparagus on Toast	
Lettuce Salad, Pimiento Ribbons	
Blueberry Pie	Cheese Squares
Mock Consommé	Bread Sticks
*Cold Halibut, Sauce Tyrolienne	
Dinner Rolls	
Dressed Sliced Cucumbers with Lettuce	
Toasterettes	
Raspberry Cream Puffs	
Café Noir	
Clam Soup	*Pimiento Cream
Browned Crackers	
Lobster Salad	Parker House Rolls
Coffee Ice Cream	Rolled Wafers

***Lenox Strawberries.** Wash, pick over and hull strawberries. Pour over Lenox mixture, chill thoroughly, arrange in glasses and garnish around edge with whipped cream (sweetened and flavored delicately with vanilla), forced through a pastry bag and tube.

For the Lenox mixture, mix juice of one-half orange, four tablespoons sugar and one-fourth teaspoon orange curaçao, allowing this quantity for each portion.

***Corn Toast.** Cook one-fourth tablespoon finely chopped onion with one and one-half tablespoons butter two minutes, stirring constantly. Add one cup canned corn, one pint heavy cream, one-half teaspoon salt, and one-fourth teaspoon paprika, bring to the boiling point and let simmer five minutes. Pour over six slices toasted bread (from which crusts have been removed), garnish with toast points, and serve at once.

***Cream Cheese Balls.** Work a ten cent cream cheese until smooth, and add one-half tablespoon cream, six chopped pimolas, three tablespoons chopped walnut meats, one-half teaspoon salt, and a few grains paprika. Shape into balls.

***Bombe Mouselaine.** Line a mould with strawberry ice and fill with the following mixture: Beat one cup heavy cream until stiff and add three-fourths cup powdered sugar, one cup strawberry purée, one tablespoon Kirsch and one teaspoon vanilla. Cover with strawberry ice to overflow mould, adjust cover, pack in salt and ice, using equal parts, and let stand two hours. To obtain strawberry purée force fresh strawberries through a purée strainer.

***Pecan Nut Loaf, White Sauce.** To five riced potatoes add three tablespoons butter, one teaspoon salt, few grains pepper, and one-third cup hot milk. Beat with fork until creamy and pack into a slightly buttered shallow pan. Set in pan of hot water and let stand in a moderate oven until thoroughly reheated. Turn on hot platter, sprinkle with one-third cup finely chopped pecan nut meats, pour around one cup white sauce and garnish with parsley.

***Cold Halibut, Sauce Tyrolienne.** Clean a piece of halibut weighing two and one-half pounds. Steam, remove outside skin and bones, chill and mask with Tyrolienne. To three-fourths cup mayonnaise add one-half tablespoon each of finely chopped capers and parsley, one finely chopped gherkin, and two tablespoons tomato purée.

***Pimiento Cream.** Beat one-half cup heavy cream until stiff. Add the beaten white of one-half egg, two tablespoons pimiento purée and a few grains salt. To obtain pimiento purée drain canned pimientos, dry on a towel and force through a sieve.

4

5

6

7

8

9

10

JUNE

Pimiento Consommé
Chicken Fricassee, Curried
Savory Potatoes Asparagus on Toast
*Carlton Salad Cheese Straws
Strawberry Mousse
Lady Fingers

11

*Carlton Salad. Separate French Endive, clean, drain and chill. Cut cold cooked beets in one-quarter-inch slices and slice into rings and fancy shapes. Arrange pieces of endive through beet rings. Arrange on crisp lettuce leaves, allowing two leaves, two bunches of endive in rings and five shapes for each portion. Serve with French Dressing to which is added three tablespoons chopped walnut meats.

Cream of Tomato Soup
Fruit Salad, *Huntington Dressing
Salad Rolls
Custard Soufflé, Creamy Sauce
Café Noir

12

*Huntington Dressing. Beat two eggs until very light, and add gradually, while beating constantly, three tablespoons melted butter, three tablespoons lemon juice, and one-half teaspoon salt. Cook over hot water, stirring constantly, until mixture thickens. Cool, add one cup heavy cream, beaten until stiff, one-fourth cup powdered sugar, one-half teaspoon celery salt, one-half teaspoon vanilla, one-fourth teaspoon paprika and three drops onion juice.

Lamb Stew with Vegetables Dinner Rolls
Lettuce and Cucumber Salad
Pimiento Sandwiches
*Raspberry Shortcakes

13

*Raspberry Shortcakes. Mix and sift two cups flour, four teaspoons baking powder, one-half teaspoon salt, and two teaspoons sugar; work in one-fourth cup butter, and add three-fourths cup milk. Toss on board, divide in two parts. Pat, roll out, and bake twelve minutes in a hot oven in two buttered round layers to split and spread with butter. Sweeten raspberries to taste, place on back of range until warmed, crush slightly, and put between and on top of short cakes.

*Pea Roast
Lettuce, Mayonnaise
Currant Pie
Toasted Crackers
Café Noir

14

*Pea Roast. Mix three-fourths cup stale dry bread crumbs, one-half cup pea pulp (canned peas forced through a purée strainer), one tablespoon sugar, one-fourth cup English walnut meats, finely chopped, one egg slightly beaten, three-fourths teaspoon salt, one-eighth teaspoon pepper, one-fourth cup melted butter, and three-fourths cup milk. Turn into small pan lined with paraffine paper. Cover and bake in a slow oven forty minutes.

*Hot Finnan Haddie Canapés
Cold Sliced Ham
Mashed Potatoes
Parker House Rolls
Blackberry Pie
Cheese Squares
Café Noir

15

*Hot Finnan Haddie Canapés. Fry one-half tablespoon chopped onion and two chopped mushroom caps in three tablespoons butter five minutes. Add two tablespoons flour and two-thirds cup thin cheese. At boiling point, add two tablespoons grated cheddar, yolks two eggs, beaten, and one cup flaked finnan haddie. Season with salt and cayenne. Pile on pieces of toasted bread. Sprinkle with grated cheese and buttered bread crumbs and bake until brown.

Iced Consommé
Boiled Salmon, Mock Hollandaise
Steamed Potatoes
Dressed Asparagus in Lemon Rings
Brown Bread Sandwiches
*Strawberry Baskets

16

*Strawberry Baskets. Beat yolks four eggs until thick, add one cup sugar gradually, and beat two minutes; add three tablespoons water. Put one and one-half tablespoons cornstarch in cup and fill cup with flour. Mix and sift cornstarch and flour with one and one-fourth teaspoons baking powder and one-fourth teaspoon salt, add to first mixture. Add whites four eggs beaten stiff, and one teaspoon lemon extract. Fill buttered gem pans and bake. Cool, scoop out centres and fill with sweetened crushed strawberries.

Salmon Canapés
Lamb Chops
Stuffed Baked Potatoes
Macedoine of Vegetables
*Coffee Ice Cream
Walnut Cake

17

*Coffee Ice Cream. Scald two cups milk with one-third cup ground coffee. Mix one tablespoon flour and one cup sugar, add one egg, slightly beaten, and milk gradually. Cook over hot water twenty minutes, stirring constantly at first and afterwards occasionally. Cool, add one quart thin cream and strain through a double thickness of cheese-cloth, placed over a fine sieve. Freeze, using three pints finely crushed ice to one pint rock salt.

JUNE

*Frozen Egg Nog
Roast Ribs of Beef
Franconia Potatoes
Macedoine Jelly
Toasted Crackers
Camembert
Café Noir

18

*Frozen Egg Nog. Beat yolks two eggs until thick and add gradually while beating constantly, four tablespoons sugar, one-eighth teaspoon salt, three and one-half tablespoons brandy, and one cup rich milk. Beat whites two eggs until stiff, add to first mixture, then freeze. Serve in egg shells set in cups made from lemon peel.

Cold Sliced Roast Beef
Piedmont Potato Croquettes
*Cheese and Currant Salad
Wheat Crispies
Club Indian Pudding

19

*Cheese and Currant Salad. Mash a cream cheese and mix with finely chopped lettuce. Shape in balls, arrange on lettuce leaves, pour over French Dressing, and over all Bar-le-due currants.

Creamed Mushroom Canapés
Boiled Leg of Mutton, Capers Sauce
Mashed Potatoes
*Chocolate Soufflé

20

*Chocolate Soufflé. Melt two tablespoons butter, add two tablespoons flour and three-fourths cup milk. Bring to boiling point. Melt one and one-half squares chocolate, add one-third cup sugar and two tablespoons hot water, and stir until smooth. Combine mixtures and add yolks three eggs, beaten until thick; then add one-half teaspoon vanilla and whites three eggs beaten stiff. Turn into a buttered baking dish and bake in a moderate oven thirty minutes.

Cream of Asparagus
Roast Chicken, Giblet Gravy
Mashed Potatoes
*Cherry Salad
Vanilla Ice Cream, Crushed Raspberries

21

*Cherry Salad. Wash cherries, and remove stems and stones. Fill cavities with fibert-nut meats. Arrange on a bed of crisp lettuce-leaves, and garnish with cherries from which the stems have not been removed. Serve with one cup mayonnaise dressing to which has been added (just before serving time) one-third cup heavy cream beaten until stiff.

Lamb Chops, *Onion Purée
Potatoes au Gratin
Moulded Spinach Salad
Currant Tartlets

22

*Onion Purée. Cook onions, drain as dry as possible and force through a purée strainer; there should be two cups. Melt two and one-half tablespoons butter, add two tablespoons flour and stir until well blended; then pour on one-half cup milk. Bring to the boiling point, add onion purée and season with salt and cayenne.

Baked Bluefish
*Potatoes Baked in Half Shells
Vanilla Ice Cream, Raspberry Sauce

23

*Potatoes Baked in Half Shells. Bake six medium sized potatoes. Remove from oven, cut slice from top of each, and scoop out inside. Mash, and add two tablespoons butter, salt, pepper, and three tablespoons hot milk; then add whites two eggs beaten until stiff. Refill skins with mixture and bake from five to eight minutes in very hot oven.

Creamed Chicken
Mushroom à la Sabine
*Strawberry Ice Cream
Crackers

24

*Rich Strawberry Cream. Wash and hull two quart boxes strawberries, sprinkle with two cups sugar, cover, and let stand two hours; then squeeze through a double thickness of cheese-cloth. Add three pints thin cream and a few grains salt. Freeze, using three parts finely crushed ice to one part rock salt. Serve in coupe glasses and garnish with selected strawberries.

JUNE-JULY

Iced Currants

Stuffed Cushion of Veal

*Spanish Potato Croquettes

Dressed Lettuce, Pepper Ribbons

Normandy Ice Cream, Marshmallow Sauce

Sultana Sticks

25

*Spanish Potato Croquettes. Force hot boiled potatoes through a potato ricer; there should be two cups. Add two tablespoons butter, yolks two eggs, slightly beaten, and two tablespoons pimiento puree. Season with salt and pepper. Shape, dip in crumbs, egg and crumbs, fry in deep fat and drain on brown paper.

Asparagus Soup

Broiled Porterhouse Steak

Potato Cubes, Maitre d'Hôtel

*Fried Summer Squash

Cherry Pie

Cheese Fingers

26

*Fried Summer Squash. Wash squash and cut in one-half inch slices. Sprinkle with salt and pepper, dip in crumbs, egg, and crumbs again, fry in deep fat, and drain.

Iced Watermelon Cubes

Veal Steaks, Tomato Sauce

Potato Croquettes

Lettuce and Cucumber Salad

Butter Thins

*Blueberry Molasses Puffs, Whipped Cream

27

*Blueberry Molasses Puffs. Add one-half cup boiling water to one cup molasses. Mix and sift two and one-third cups flour, one teaspoon soda, one and one-half teaspoons ginger, and one-half teaspoon salt; combine mixtures, add three tablespoons melted butter, and beat vigorously; then add one cup blueberries, dredged with one and one-half tablespoons flour. Bake in buttered individual tins.

*Watermelon Cubes, Sherry Dressing

Cold Sliced Corn Beef, Epicurean Sauce

Susette Potatoes Finger Rolls

Raspberry Shortcake

28

*Watermelon Cubes, Sherry Dressing. Cut centre of chilled watermelon into three-fourth inch cubes and remove seeds. Pour over Sherry Dressing, and let stand in ice box several hours. Arrange for individual service on green leaves, placed on a fancy plate, allowing seven cubes to each portion. SHERRY DRESSING. Mix one-half cup sugar, one-half cup Sherry wine, and a few grains salt.

Duchess Soup

Boiled Ham

Baked Macaroni

Quick Dinner Biscuits

*Fruit Salad Cream Sponge Cake

29

*Fruit Salad. Arrange alternate layers of shredded pineapple, sliced bananas and sliced oranges, sprinkling each layer with powdered sugar.

To shred pineapple pare, cut out eyes and pick off small pieces with a silver fork until all soft part is removed. To slice oranges remove skin and white covering, and slice lengthwise that the tough centre may not be served. Remove all seeds.

Veal Tomato Bisque

Broiled Swordfish, *Cucumber Sauce

French Fried Potatoes

Pineapple Coupe

30

*Cucumber Sauce. Wipe, pare, grate and drain two cucumbers. Season with salt, pepper and vinegar.

Vegetable Soup

Egg Salad, Cream Dressing

*Quick Nut Bread

Caramel Custard, Caramel Sauce

Fruit Punch

1

*Quick Nut Bread. Mix and sift two cups bread flour, one-half cup sugar, four teaspoons baking powder, and one teaspoon salt. Work in three tablespoons butter and two tablespoons lard; then one egg and yolk of one egg well beaten, one cup milk, and one-half cup English walnut meats, broken in pieces. Beat thoroughly and turn into a buttered loaf pan. Let stand twenty minutes; then bake in a moderate oven.

JULY

*Baked Lobster in Shell
Cold Sliced Boiled Tongue
Dinner Rolls
Sliced Peaches and Cream
Berwick Sponge Cake
Toasted Crackers
Café Noir

*Baked Lobster in Shell. Remove meat from two pound lobster and cut in cubes. Heat in one and one-half cups white sauce and add one-half teaspoon salt, a few grains cayenne and two teaspoons lemon juice. Refill hot dish and cover with buttered crumbs, and bake until crumbs are brown. To prevent lobster shell from curling over, while baking, insert small wooden skewers of sufficient length to keep shell in its original shape.

INDEPENDENCE DAY DINNER

Iced Pimiento Consommé
Creamed Sweetbreads in Timbale Cases
Cold Sliced Boiled Ham
Scrub Potatoes
Asparagus Salad, French Dressing
Strawberry Bomb
Grandma's Pound Cakes *Fruit Punch.

*Fruit Punch. Pour one cup hot tea infusion over one cup sugar, and as soon as sugar has dissolved add three-fourths cup orange juice and one-third cup lemon juice. Strain into punch bowl over a large piece of ice and just before serving add one pint bottle ginger ale, one pint Lithia water, a few thin slices orange (from which seeds have been removed) and one dozen Maraschino cherries.

Baked Halibut Hollanden
Green Peas
Lettuce and Cucumber Salad
*Cream French Dressing
Meringue Currant Pie

*Cream French Dressing. Mix one-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons lemon juice, four tablespoons olive oil, and three tablespoons heavy cream, and stir until well blended.

*Creamed Fish in Scallop Shells
Pan Broiled Lamb Chops
Mashed Potatoes
Steamed Apple Pudding, Foamy Sauce

*Creamed Fish in Scallop Shells. Melt three tablespoons butter, add three tablespoons flour and one cup milk, which has been scalded with one slice onion, sprig of parsley and bit of bay leaf. Bring to boiling point, add one and three-fourths cup flaked cold cooked halibut and season with salt and pepper. Fill buttered scallop shells with mixture, cover with buttered cracker crumbs and bake until crumbs are brown.

Allen Canapés
Boiled Salmon, Egg Garnish, Drawn Butter
New Potatoes
Dressed Cucumber
*Milk Sherbet
Cup Cakes

*Milk Sherbet. Mix juice of three lemons and one and one-half cups sugar, stirring constantly while adding slowly four cups milk; if added too rapidly mixture will have a curdled appearance, which is unsightly, but will not affect the quality of sherbet. Freeze and serve.

Salmon Timbales, Mock Hollandaise
Roasted Hamburg Steak
Julienne Potatoes
Steamed Blueberry Pudding
*Creamy Sauce

*Creamy Sauce. Cream one-third cup butter, add two-thirds cup powdered sugar gradually, while beating constantly; then add very slowly two and one-half tablespoons milk and three tablespoons Sherry wine. Cook over hot water, stirring constantly until mixture is thoroughly heated.

JULY

Julienne Soup
Roast Crown of Lamb
Rice Croquettes with Currant Jelly
String Beans
Cucumber Salad
*Raspberry Ice
Graham Sandwiches
Nut Caramel Cake

Broiled Live Lobster
Shredded Potatoes
*Allerton Salad
Sliced Peaches with Cream
Election Cake

Iced Tomato Bouillon
Cold Sliced Tongue
*Jellied Vegetable Ring
Coffee Soufflé
Wafer Crackers
Pineapple Cheese

*Baked Bluefish à la Muisset
Baked Potatoes
Cucumber Salad
Steamed Apple Pudding, Foamy Sauce

Broiled Chicken
Mashed Potatoes
*Joplin Tomato Salad
Brown Bread Sandwiches
Blueberry Pie
Coffee

Clam Soup
Boiled Halibut, Egg Sauce
Potatoes Baked in Half Shells
Green Corn
*Steamed Blueberry Pudding
Molasses Sauce

*Clam Chowder
Vegetable Salad
Toasted Fromage Rolls
Peach Shortcake

***Raspberry Ice.** Pour four cups boiling water over one and two-thirds cups sugar and when cool add two cups raspberry juice and two tablespoons lemon juice. Strain and freeze.

To obtain raspberry juice, pick over fruit, mash and squeeze through a double thickness of cheesecloth.

***Allerton Salad.** Wipe, pare and cut a cucumber in one-third-inch cubes. Add an equal measure of celery (cut in thin slices, crosswise), one-half the measure of English walnut meats, broken in pieces, and one-third the measure of green pepper, finely chopped. Moisten with cream or mayonnaise salad dressing, mound on three-fourth-inch slices tomatoes, arrange in nests of lettuce leaves and sprinkle with finely cut chives.

***Jellied Vegetable Ring.** Soak one tablespoon granulated gelatine in one-fourth cup cold water, and dissolve in one cup boiling water; add one-fourth cup each, sugar and vinegar, two tablespoons lemon juice, and one teaspoon salt. Strain, cool and when beginning to stiffen, add one and one-half cups finely shredded cabbage, one-half cup small cucumber cubes, and one and one-half canned pickles cut in pieces. Turn into a ring mould.

***Baked Bluefish à la Muisset.** Remove large bones from three-pound fish. Place on sheet and sprinkle with one teaspoon salt mixed with one-half teaspoon curry powder. Work one tablespoon butter, add one teaspoon anchovy essence, and spread over fish. Bake twenty-five minutes, basting with one-third cup melted butter. Mix two ounces blanched and chopped almonds and one tablespoon capers. Add one-half cup chicken stock, bring to boiling point and pour over fish.

***Joplin Tomato Salad.** Wipe and skin six tomatoes. Cut a piece from stem end of each, and scrape out soft inside. Mash one-half a cream cheese and add six chopped pimolas, one tablespoon finely chopped parsley, one tablespoon tomato pulp, and one-fourth teaspoon dry mustard and moisten with French Dressing. Fill tomatoes with mixture, arrange in nests of crisp lettuce leaves and serve with Mayonnaise Dressing.

***Steamed Blueberry Pudding.** Mix and sift two cups flour, four teaspoons baking powder and one-half teaspoon salt. Work in two tablespoons butter, using tips of fingers and add gradually one cup milk; then add one cup blueberries dredged with one and one-half tablespoons flour. Turn into a buttered mould, adjust buttered cover, and steam one and one-half hours.

***Clam Chowder.** Clean one quart clams with one cup water; drain, reserve liquor, heat and strain. Chop hard part of clams; cut two-inch cube salt pork in pieces and fry out; add one sliced onion, fry five minutes, and strain into stewpan. Parboil four cups potato cubes; drain, and put a layer in stewpan, add chopped clams, sprinkle with salt and pepper, and dredge with flour; add remaining potatoes, sprinkle with salt, dredge with flour and add three cups boiling water. Cook ten minutes, add four cups milk, soft part of clams, four tablespoons butter, and clam water.

JULY

Danish Canapés
Roast Stuffed Chicken, Brown Gravy
Potato Forms
Dressed Lettuce
*Raspberry and Currant Ice
Cup Cakes
Café Noir

Cold Sliced Chicken
Scrub Potatoes
*Moquin Salad
Coffee Jelly with Whipped Cream

*Broiled Live Lobster
Lamb Chops
Potatoes à la Maître d'Hôtel
Summer Squash
Peach Cottage Pudding, Cream Sauce

*Bisque of Lobster
Braised Calves' Liver, Brown Sauce
Potatoes au Gratin
Cucumber Salad
Cream Puffs
Café Noir

*Iced Fruit Juice
Susette Potatoes
Mushrooms à la Sabine
Succotash
Stuffed Tomato Salad
Charlotte Russe

Steamed Halibut, *Shrimp Sauce
Riced Potatoes
Hindo Salad
Graham Sandwiches
Sliced Peaches and Cream
Election Cake

Mock Bisque Soup
Veal Cutlets, Brown Gravy
Creamed Potatoes
*Peach Fritters
Snow Pudding, Custard Sauce

16

*Raspberry and Currant Ice. Make a syrup by boiling four cups water and one and one-third cups sugar twenty minutes and cool. Mash raspberries and squeeze through a double thickness of cheesecloth; there should be two-thirds cup raspberry juice. Mash currants and squeeze through cheesecloth; there should be one and one-third cups currant juice. Add fruit juices to syrup and freeze.

17

*Moquin Salad. Arrange thin slices of pineapple on lettuce leaves for individual service. Work a cream cheese and moisten with French dressing. Force through a potato ricer over pineapple. Serve with French dressing.

18

*Broiled Live Lobster. Cross large claws of a live lobster and hold firmly with left hand. With sharp-pointed knife, held in right hand, begin at the mouth and make a deep incision, and with a sharp cut, draw the knife quickly through body and entire length of tail. Open lobster, remove intestinal vein, liver, and stomach, and crack claw shells with a mallet. Place in dripping pan and bake in a hot oven fifteen minutes. Serve with melted butter.

19

*Bisque of Lobster. Remove meat from two-pound lobster. Add two cups cold water to body bones and end of claws; bring to boiling-point, and cook twenty minutes. Drain, reserve liquor, and thicken with one-fourth cup butter and one-fourth cup flour cooked together. Scald four cups milk with tail meat of lobster, finely chopped; strain, and add to liquor. Season with salt and cayenne; then add tender claw meat, cut in dice, and body meat.

20

*Iced Fruit Juice. Arrange fresh mint leaves, lengthwise, at equal distances in frappé glasses, allowing four to each glass. Put in finely crushed ice to three-fourths depth of glasses, and pour over to fill glass fresh fruit juice, sweetened to taste, using grape juice, fresh raspberry juice, fresh strawberry juice or fresh pineapple juice. Arrange glasses on small plates covered with doilies, and accompany each with a teaspoon.

21

*Shrimp Sauce. Melt three tablespoons butter, add three tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups hot water. Bring to the boiling point and let boil five minutes. Add three-fourths teaspoon salt, one-eighth teaspoon pepper, one egg yolk, slightly beaten and three-fourths cup shrimps cleaned and cut in pieces.

22

*Peach Fritters. Mix and sift one cup flour, two teaspoons baking powder, three tablespoons sugar and one-fourth teaspoon salt. Add gradually one-third cup milk, one egg well beaten and three peaches pared and cut in small pieces. Drop by spoonfuls into deep fat hot enough to brown a one inch cube of bread while counting sixty. Drain on brown paper and sprinkle with powdered sugar.

JULY

Pineapple Cocktails
Broiled Sirloln Steak Savory Potatoes
Summer Squash
*Tomato Baskets with Peas Toasterettes
Irish Moss Blanc Mange
Scotch Cookies

23

*Tomato Baskets with Peas. Cut medium sized tomatoes in shape of baskets, leaving stem ends on top of handles. Fill baskets with cold green peas, moistened with French dressing. Arrange on lettuce leaves.

Corn Soup Toasted Triangles
*Ham Mousse
Dressed Cucumbers
Emergency Dinner Biscuits
Watermelon Slices Lord Baltimore Cake

24

*Ham Mousse. Dissolve one tablespoon granulated gelatine in one-half cup hot water, and add two cups chopped, cold boiled ham, which has been pounded in a mortar. Season with one teaspoon mixed mustard, and few grains cayenne. Add one-half cup heavy cream beaten until stiff, and turn into a mould, first dipped in cold water. Chill, remove from mould, and garnish with parsley.

Iced Mock Consommé
Cold Boiled Ham Mashed Potatoes
Dinner Rolls
Cucumber Salad Toasterettes
*Manhattan Pudding Nut Wafers

25

*Manhattan Pudding. Pick over one quart strawberries, sprinkle with one cup granulated sugar, let stand two hours. Squeeze through cheese-cloth, and add one cup water and lemon juice to taste. Turn mixture into mould. Beat one pint cream until stiff and add one-half cup powdered sugar, one-half tablespoon vanilla and two-thirds cup rolled macaroons. Pour over fruit mixture to overflow mould. Cover, pack in rock salt and finely crushed ice, using equal parts, and let stand three hours.

Sliced Cold Corned Beef
Baked Potatoes Jellied Vegetable Ring
*Clam Fritters
Caramel Ice Cream
Swedish Rolled Wafers

26

*Clam Fritters. Clean one pint clams, drain from their liquor, and chop. Beat two eggs until light, add one-third cup milk, and one and one-third cups flour mixed and sifted with two teaspoons baking powder, then add chopped clams, and season highly with salt and pepper. Drop by spoonfuls, and fry in deep fat. Drain on brown paper, and serve at once on a folded napkin.

*Veal and Sago Soup
O'Brien Potatoes Shell Beans
Corn on the Cob
Berry Pie Cheese
Café Noir

27

*Veal and Sago Soup. Finely chop two and one-half pounds lean veal. Cover with three quarts cold water, bring slowly to boiling-point, and simmer two hours, skimming occasionally; strain and reheat. Soak one-fourth pound pearl sago one-half hour in cold water, stir into hot stock, boil thirty minutes, and add two cups scalded milk; then pour mixture slowly on yolks four eggs, slightly beaten. Season with salt.

Cream of Spinach Soup Imperial Sticks
Fried Soft Shell Crabs
Saratoga Potatoes Dinner Rolls
*Cucumber Cups
Brown Bread Sandwiches
Peach Shortcake

28

*Cucumber Cups. Pare cucumbers and remove a thick slice from each end and with a sharp-pointed knife make eight grooves at equal distances lengthwise of cucumber. Cut in pieces crosswise and remove some of the inside, leaving cups; then cut in thin slices crosswise, keeping the original shapes. Arrange on nest of lettuce leaves and fill with Cream French Dressing.

*India Curry, Rice Border
Vegetable Salad
Ginger Custards Toasted Crackers
Pimiento Cream Cheese
Café Noir

29

*India Curry. Wipe slice of veal, weighing one and one-half pounds, and cook in frying-pan without butter, quickly searing one side, then the other. Cut in one and one-half inch pieces. Fry two sliced onions in one-half cup butter until brown, remove onions, and add to butter, meat, and one-half tablespoon curry powder, then cover with boiling water. Cook slowly until meat is tender. Thicken with flour diluted with cold water; then add one teaspoon vinegar.

JULY - AUG

Duchess Soup Broiled Live Lobster Brown Bread Sandwiches Planked Chicken Tomato Salad Café Parfait	30	*Rolled Wafers. Cream one-fourth cup shortening (using butter and lard) and add three-fourths cup sugar, one egg, well beaten, two tablespoons milk, one and one-third cups flour (mixed with one teaspoon baking powder and one-half teaspoon salt) and one teaspoon vanilla. Spread evenly on bottom of buttered inverted dripping pan, sprinkle with one-third cup chopped nut meats and bake in a moderate oven twelve minutes. Cut in strips three-fourths by four and one-half inches and shape over a rolling pin.
Cream of Corn Soup Crisp Crackers *Potatoes au Gratin Pea Timbales Dinner Rolls Steamed Ginger Pudding, Sherry Sauce	31	*Potatoes au Gratin. Cut boiled potatoes in one-half inch cubes; there should be two cups. Mix one-third cup grated mild cheese and one and one-half cups white sauce and add to potatoes. Put in buttered baking dish, cover with three-fourths cup buttered cracker crumbs, and bake until crumbs are brown.
Riced Potatoes Cucumber Salad Coffee Ice Cream in Halves of Canteloupes	1	*Lamb Fricassee. Order three pounds lamb from fore-quarter, cut in pieces for serving. Wipe, cover with boiling water, and cook slowly until meat is tender. Remove from water, cool, sprinkle with salt and pepper, dredge with flour and sauté in butter. Arrange on platter, and pour around one and one-half cups brown sauce made from three tablespoons, each butter and flour and liquor in which meat was cooked after removing all fat.
Mock Bisque Soup Baked Mackerel, Maître d'Hôtel Potato Balls String Beans *Roxbury Puddings with Sliced Peaches and Cream Café Noir	2	*Roxbury Puddings. Cream one-third cup butter and add gradually one cup fine granulated sugar; then add two eggs well beaten. Mix and sift one and three-fourths cups pastry flour, three teaspoons baking powder and one-fourth teaspoon salt, and add alternately with one-half cup milk to first mixture. Beat thoroughly and fill buttered and floured individual tins two-thirds full of mixture. Bake in a moderate oven.
*Stewed Chickens with Onions New Potatoes Green Peas Lettuce and Cucumber Salad Meringues	3	*Stewed Chickens with Onions. Remove breasts and second joints from two chickens. Cook in water to cover with fifteen small onions until tender. Remove chicken; reduce stock to one and one-half cups. Drain onions from stock. Melt three tablespoons butter, add four tablespoons flour, and the stock. Bring to boiling point, add one-half cup heavy cream. Season with salt, pepper and lemon juice. Add onions and chicken, bring to the boiling point.
Fruit Soup *Moulded Salmon Dinner Rolls Lettuce and Peas, Mayonnaise Dressing Frozen Chocolate with Whipped Cream Raisin Cake	4	*Moulded Salmon. Cook one cup stale bread crumbs and one cup milk to a smooth paste. Add four tablespoons butter, one cup flaked cooked salmon, one-half teaspoon salt and one-eighth teaspoon pepper; then cut in whites of two eggs, beaten until stiff. Fill buttered individual moulds two-thirds full of mixture. Set in pan of hot water, cover with buttered paper and bake in a moderate oven until firm. Garnish with slices of hard-boiled eggs and parsley.
Creamed Salt Codfish Baked Potatoes *Broiled Tomatoes Boston Brown Bread Cucumber Cups Butter Thins Coffee Sponge	5	*Broiled Tomatoes. Wipe cut tomatoes in halves crosswise, and cut off a thin slice from rounding part of each half. Sprinkle with salt and pepper, dip in crumbs, eggs, and crumbs again, place in a well-buttered broiler, and broil six to eight minutes.

AUGUST

*Canteloupe Suprême

Roast Stuffed Leg of Veal, Brown Gravy
Mashed Potatoes Buttered Cauliflower
Hindo Salad Cheese Sandwiches
Macaroon Cream
Café Noir

Appledore Soup

French Fried Potatoes

Succotash Baked Tomatoes

*Sautéd Pears, Chocolate Sauce
Sponge Cakes

Pot Roast

Dumplings

*Tomatoes Stuffed with Pineapple

Toasterettes

Lemon Jelly

Chocolate Cake

*Veal Cutlets, Horseradish Sauce

Riced Potatoes

Succotash

Lettuce and Tomato Mayonnaise

Steamed Blueberry Pudding, Creamy Sauce

Clam Chowder

Cold Sliced Tongue Baked Potatoes

Dinner Rolls

Blackberries and Cream *Priscilla Cake

Baked Swordfish, Cucumber Sauce

Delmonico Potatoes Summer Squash

*Pear Salad

Cheese Wafers

Spanish Cream

Watermelon Cubes

Sherry Dressing

*Breslin Baked Bluefish

Stuffed Potatoes in Half Shells

Creamed Cauliflower

Charlotte Russe

*Canteloupe Suprême. Wipe canteloupes, cut in halves crosswise, remove seeds and stringy portion and shape into balls, using a French potato ball cutter, or cut in three-fourths inch cubes. Arrange in double coupe or grape fruit glasses (having crushed ice in outer glass), sprinkle with sugar and pour over each one-fourth teaspoon maraschino.

*Sautéd Pears, Chocolate Sauce. Pare four Bartlett pears, cut in fourths and sauté in butter. Pour over chocolate sauce for which cook two ounces sweet chocolate, one tablespoon sugar, and one and one-fourth cups milk in double boiler five minutes. Add one teaspoon arrowroot mixed with one-fourth cup cream and cook ten minutes. Melt one and one-half tablespoons butter, add one-fourth cup powdered sugar and cook until caramelized. Combine mixtures.

*Tomatoes Stuffed with Pineapple. Peel medium-sized tomatoes. Remove thin slice from top of each, and take out seeds and some of pulp. Sprinkle inside with salt, invert, and let stand one-half hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded, and nut meats, using two-thirds pineapple and one-third nut meats. Mix with Mayonnaise or Cream Salad Dressing. Serve on bed of lettuce.

*Veal Cutlets, Horseradish Sauce. Wipe a slice of veal and cut meat in pieces. Cover with boiling water, and simmer until meat is tender. Drain, sprinkle with salt, dip in egg and crumbs, and fry in deep fat. For sauce melt two tablespoons butter, add one tablespoon flour, one cup the water in which the veal was cooked. Add one-fourth teaspoon salt, few grains pepper, few drops onion juice, one teaspoon grated horseradish root, and one-fourth cup cream.

*Priscilla Cake. Put yolks four eggs and whites two eggs into a bowl and beat until thick, using a Dover egg beater; then add one cup sugar gradually, while beating constantly. Mix and sift two cups flour and two and one-half teaspoons baking powder and add alternately with one-half cup milk to first mixture; then add one-third cup melted butter. Turn into a buttered and floured shallow cake pan and bake in a moderate oven thirty-five minutes.

*Pear Salad. Wipe and pare six Bartlett pears, care being taken not to remove stems. Cut in thin slices crosswise, and serve in original shape on lettuce leaves. Accompany with French Dressing.

*Breslin Baked Bluefish. Split bluefish, place on a well-buttered sheet, and cook twenty minutes in a hot oven. Cream one-fourth cup butter, add yolks two eggs, and when well mixed add two tablespoons, each, onion, capers, pickles, and parsley, finely chopped, two tablespoons lemon juice, one tablespoon vinegar, one-half teaspoon salt, and one-third teaspoon paprika. Sprinkle fish with salt, spread with mixture, and continue the baking until fish is done.

AUGUST

<p>Iced Bouillon</p> <p>Fricassee Chicken, Curried Rice</p> <p>String Beans</p> <p>*Cucumber Jelly Salad</p> <p>Brown Bread Sandwiches</p> <p>Peach Ice Cream</p> <p>Swedish Wafers</p>	<p>13</p>	<p>*Cucumber Jelly Salad. Peel four cucumbers and cut in thin slices. Cover with one cup cold water, bring to boiling-point, and cook until soft; then force through a purée strainer. Add two and one-half tablespoons granulated gelatine dissolved in three-fourths cup boiling water, few drops onion juice, one tablespoon vinegar, few grains cayenne, salt and pepper to taste. Strain through cheese-cloth into mould and chill. Serve on lettuce with Tomato Mayonnaise.</p>
<p>*Mock Sweetbreads, Tomato Sauce</p> <p>Riced Potatoes</p> <p>Watercress Salad</p> <p>Peach Cottage Pudding, Cream Sauce</p>	<p>14</p>	<p>*Mock Sweetbreads. Chop one pound veal, add two ounces chopped fat salt pork, and work until blended; then add two-thirds cup soft bread crumbs, two eggs, one-third cup flour, one-half cup milk, one-half teaspoon salt and one-eighth teaspoon pepper. Form into eight pieces, dot over with butter, using one and one-half tablespoons, and pour around three-fourths cup chicken stock. Cover and bake one hour, basting every ten minutes. Four around white or tomato sauce.</p>
<p>Cream of Pea Soup</p> <p>Toasted Triangles</p> <p>Cold Sliced Corned Beef</p> <p>Baked Potatoes, Hotel Style</p> <p>Devilled Tomatoes</p> <p>Milk Sherbet</p> <p>*Berwick Sponge Cake</p>	<p>15</p>	<p>*Berwick Sponge Cake. Beat yolks six eggs until thick and lemon-colored, add one cup sugar gradually, and continue beating, using Dover egg beater. Add one tablespoon lemon juice, grated rind one-half lemon, and whites six eggs beaten until stiff and dry. When whites are partially mixed with yolks, remove beater, and carefully cut and fold in one cup flour mixed and sifted with one-fourth teaspoon salt. Bake one hour in a slow oven.</p>
<p>Cream of Tomato Soup</p> <p>Crisp Crackers</p> <p>*Sweetbread and Cucumber Salad</p> <p>Dinner Rolls</p> <p>Berry Pie</p> <p>Cream Cheese</p>	<p>16</p>	<p>*Sweetbread and Cucumber Salad. Parboil sweetbread, adding two slices onion. Cool and cut in cubes. Add equal quantity of cucumber cubes. Beat one-half cup thick cream until stiff; add one-fourth tablespoon gelatine soaked in one-half tablespoon cold water and dissolved in one and one-half tablespoons boiling water, then add one and one-half tablespoons vinegar. Add sweetbread and cucumber, mould, and add chill.</p>
<p>Steamed Clams</p> <p>Roast Stuffed Forequarters of Lamb</p> <p>*Cold Orange Sauce</p> <p>Mashed Potatoes</p> <p>Sliced Peaches with Cream</p> <p>Sponge Cakes</p>	<p>17</p>	<p>*Cold Orange Sauce. Put six tablespoons currant jelly, three tablespoons sugar, and grated rind two oranges in a bowl and beat for five minutes; then add two tablespoons orange juice, two tablespoons lemon juice, two tablespoons Port wine, one-fourth teaspoon salt, and one-eighth teaspoon cayenne, and stir until well blended.</p>
<p>Fried Perch</p> <p>Baked Potatoes</p> <p>*Stuffed Cucumbers</p> <p>Dinner Braids</p> <p>Steamed Apple Pudding</p> <p>Hard and Liquid Sauce</p>	<p>18</p>	<p>*Stuffed Cucumbers. Wipe and peel cucumbers, cut in two-inch pieces, crosswise, removing seeds. Mix four tablespoons bread crumbs, two tablespoons finely chopped cooked ham, and two tablespoons grated Parmesan cheese. Moisten with tomato sauce, and season with salt and cayenne. Put cucumber cups in pan, fill with mixture, surround with chicken stock and bake thirty minutes. Cover with buttered bread crumbs and bake until crumbs are brown.</p>
<p>Broiled Sirloin Steak</p> <p>Antler Potatoes</p> <p>*Stuffed Peppers</p> <p>Blackberry Shortcake</p> <p>Coffee</p>	<p>19</p>	<p>*Stuffed Peppers. Cut slice from stem end of each pepper; remove seeds and parboil peppers. Drain, and fill with corn mixture. Remove husks from a dozen ears corn. Cut lengthwise of cob through each row of kernels and scrape with a knife to remove pulp. Put two and one-half cups pulp in pan, add one-half cup milk and cook slowly twenty-five minutes, stirring frequently. Season with butter, salt and pepper.</p>

AUGUST

*Clear Mushroom Soup
Roast Leg of Lamb
Franconia Potatoes
Tomato and Cucumber Salad
Cheese Fingers
Vanilla Ice Cream with Sliced Peaches

Clam Bouillon
*Cold Roast Lamb, Family Style
Potato Cubes in White Sauce
Tomato Slices
Baked Indian Pudding with Cream

Cream of Pea Soup
Cold Sliced Corn Beef
Baked Potatoes
Lyman Apples
Nutmeg Wafers

Salt Codfish, Pork Scraps
Drawn Butter Sauce
Boiled Potatoes
*Good Luck Salad
Apple Tapioca Pudding

*Ox-Joints in Casserole
Lettuce and Celery Salad
Dinner Rolls
Apple Tapioca Pudding

Fried Cod Steaks
Mashed Potatoes
*Tomato Salad
Nut Graham Sandwiches
Macaroon Cream

Pot Roast
German Salad
*Berkshire Pudding, Foamy Sauce
Toasted Crackers
Café Noir

*Clear Mushroom Soup. Brush one-half pound mushrooms, finely chop stems and break caps in small pieces. Add to three pints consommé, bring gradually to the boiling point and let simmer thirty minutes. Cool and then clear, using the whites and shells of two eggs. Just before serving add Madeira wine to taste.

*Cold Roast Lamb, Family Style. Cut cold roast lamb in slices and arrange, overlapping one another, around chop plate. In centre place individual moulds of seasoned, hot, chopped boiled spinach, seasoned with butter, salt and pepper. Make a depression in each mould, and in cavity thus made drop a poached egg. Garnish with watercress.

*Deviled Tomatoes. Peel and cut four tomatoes in slices. Sprinkle with salt and pepper, dredge with flour and sauté in butter. Pour over the following sauce: Work four tablespoons butter and add two teaspoons powdered sugar, one teaspoon dry mustard, one-half teaspoon salt, few grains cayenne, one egg, slightly beaten, the yolk of one hard-boiled egg, rubbed to a paste and two tablespoons vinegar. Cook over hot water until mixture thickens.

*Good Luck Salad. Wipe a long, selected cucumber, pare, cut in thin slices crosswise and trim. Arrange horse-shoe fashion on a bed of romaine, also trimmed and arranged horse-shoe fashion. Garnish with pieces of tuffe cut to represent nail heads. Serve with Cream French Dressing, made by mixing one-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons lemon juice, and four tablespoons heavy cream.

*Ox-joints in Casserole. Cut ox-tail at joints, cover with boiling water, and cook six minutes. Drain, dredge with flour, and sauté in butter, with one sliced onion. Put in casserole, sprinkle with one-fourth cup flour, one teaspoon salt, and one-eighth teaspoon pepper. Pour over two and one-half cups each water and canned tomatoes, and cook three hours. Remove the tail, strain sauce, and return, both to dish. Add two-thirds cup each carrot and turnip cut in cubes and parboiled.

*Tomato Salad. Wipe, peel and chill medium-sized tomatoes, then cut in five vertical slices, crosswise, not serving sections. Mash a cream cheese, moisten with French Dressing, pack into a tinable mould and chill thoroughly. Remove from mould, cut in one-fourth inch slices, crosswise, and fit slices between incisions in tomatoes. Serve in nests of crisp lettuce leaves with French Dressing.

*Berkshire Pudding. Mix thoroughly one cup sugar and one cup flour, then add one cup molasses. Melt one-half cup butter in one-half cup lukewarm milk, and add one teaspoon soda. Combine mixtures, beat thoroughly and add four eggs, well beaten. Turn into a buttered baking dish and bake in a moderate oven. Serve with Foamy Sauce.

AUG.—SEPT.

Mushroom Soup Chicken à la Providence Duchess Sweet Potatoes Creamed Cauliflower Fromage Rolls *French Macaroon Cream	27	*French Macaroon Cream. Soak one table- spoon granulated gelatine in three tablespoons cold water. Scald two cups milk with one square chocolate and add yolks three eggs, beaten and mixed with one- half cup sugar. Stir constantly until mixture thick- ens, and add whites three eggs, beaten stiff, two- thirds cup macaroons, rolled, and one teaspoon vanilla. Turn into individual moulds, and chill. Serve with whipped cream.
Broiled Beef Steak, Oyster Blanket French Fried Potatoes Shell Beans *Compote of Rice with Stewed Pears Café Noir	28	*Compote of Rice with Stewed Pears. Steam cook one-half cup rice, using one-half milk and one-half water. When kernels are soft add three tablespoons sugar, and the yolks of two eggs, slightly beaten. Mound on a flat dish in conical shape and place on rice halves of stewed pears. Sprinkle all with one-fourth cup finely chopped Can- ton ginger.
Stewed Kidneys Dumplings Potato Balls Lettuce and Cucumber Salad *Raisin Puff Cream Sauce	29	*Raisin Puff, Cream Sauce. Cream one-half cup butter, add two tablespoons sugar and two eggs, well beaten; then add one cup milk alternately with two cups flour, mixed and sifted with two teaspoons bak- ing powder and one-fourth teaspoon salt. Seed and chop one cup raisins, dredge with one-fourth cup flour and add to mixture. Turn into buttered mould, and steam one and one-half hours. Serve with whipped cream, sweetened and flavored with nutmeg.
Pea Soup *Creamed Salt Codfish Baked Potatoes Tomato Salad Coffee Soufflé	30	*Creamed Salt Codfish. Pick salt codfish in pieces; there should be three-fourths cup. Soak in lukewarm water until soft and drain. Put in frying pan, add two and one-half tablespoons butter and sprinkle with two tablespoons flour. Stir until well mixed and pour on gradually one cup milk. Bring to the boiling point and boil two minutes. Just before sending to table add one egg, slightly beaten, and a few grains pepper.
Julienne Soup Susette Potatoes Green Peas Charlotte Russe Toasted Crackers Café Noir	31	*Templeton Tomatoes. Remove stem end from six small tomatoes. Take out seeds and most of pulp, invert and let stand twenty minutes. Cook three tablespoons butter with six tablespoons chopped green pepper, five minutes. Add three-fourths cup soft, stale bread crumbs, one-half cup removed to- mato pulp, one-fourth teaspoon salt, one-eighth tea- spoon pepper, and a few drops onion juice. Fill tomatoes with mixture, and bake fifteen minutes.
Corn Soup Creamed Halibut Quick Dinner Biscuits Cucumber Boats, *Sauce Tartare Peach Cottage Pudding, Foamy Sauce	1	*Sauce Tartare. Mix one-half teaspoon mustard, one teaspoon powdered sugar, one-half teaspoon salt, and a few grains cayenne; add yolks two eggs, setting bowl in pan ice water. Add one-half cup olive oil, at first drop by drop. As mixture thickens, dilute with one and one-half tablespoons vinegar, when oil may be added more rapidly; then add one-half tablespoon each, finely chopped, capers, pickles, olives, parsley and one-half shallot, finely chopped, and one-fourth teaspoon powdered tarragon.
Chicken Soup Susette Potatoes French Fried Potatoes Ginger Puff	2	*Stuffed Onions. Remove skins from onions, and parboil ten minutes in boiling salted water. Turn upside down to cool, and remove part of centres. Fill cavities with equal parts of finely chopped cooked chicken, stale soft bread crumbs, and finely chopped onion, which was removed, seasoned with salt and pepper, and moistened with melted butter. Place in buttered baking-pan, sprinkle with buttered crumbs, and bake until onions are soft.

SEPTEMBER

Oyster Soup	Oysterettes
Roast Duck, Olive Sauce	Mashed Sweet Potatoes
Lettuce, *Russian Dressing	Lady Fingers
Canton Cream	Café Noir
Berkshire Soup	
Salmi of Duck	*Scrub Potatoes
Lettuce and Radish Salad	
Steamed Fig Pudding, Yellow Sauce	
Scotch Broth	
Peanut and Pepper Salad	Wafer Crackers
*Orange Sponge, Orange Sauce	
Café Noir	
Appledore Soup	Crisp Crackers
Fried Scallops, Sauce Tartare	
Shadow Potatoes	Celery Salad
*Prune Pudding	
Broiled Porterhouse Steak	
Baked Sweet Potatoes	
*Hominy and Horseradish Croquettes	
Pear Salad	Cream Wafers
Steamed Rice with Raisins, Sherry Sauce	
Baked Haddock, Oyster Stuffing	
French Fried Potatoes	Stewed Tomatoes
Cucumber Salad	Butter Thins
*Baked Indian Pudding	
*Canadian Meat Pie	
Boiled Potatoes	Buttered Beets
Lettuce and Radish Salad	
Coffee Jelly, Whipped Cream	

***Russian Dressing.** To three-fourths cup mayonnaise dressing add three tablespoons chili sauce, two tablespoons canned pimientos cut in small pieces, one tablespoon tarragon vinegar, one teaspoon chives, cut in very small pieces, three-fourths teaspoon Escoffier Sauce and one-third teaspoon dried and finely pounded tarragon leaves.

***Scrub Potatoes.** Force hot boiled potatoes through a potato ricer; there should be three and one-half cups. Season with three tablespoons butter, one and one-half teaspoons salt, and one-fourth teaspoon pepper. Add two-thirds cup hot milk and beat vigorously. Turn into buttered dish, pour over one-half cup heavy cream and sprinkle with three-fourths cup coarse state bread crumbs. Bake until crumbs are brown.

***Orange Sponge.** Melt three tablespoons butter, add one-fourth cup flour, and one cup scalded milk gradually. Bring to boiling point. Add one tablespoon orange juice and one teaspoon grated orange rind to yolks four eggs and beat until thick; then add one-fourth cup sugar. Combine mixtures and fold in whites four eggs beaten until stiff. Turn into buttered mould and steam thirty-five minutes. Serve with hard sauce.

***Prune Pudding.** Wash three-fourths pound prunes. Cover with cold water and soak two hours. Cook in same water until soft, when water should be nearly evaporated. Remove stones and cut prunes in small pieces; then sprinkle with one-half cup sugar. Beat whites four eggs until stiff and add prunes gradually. Pour into a slightly buttered pudding dish and bake in a moderate oven twenty-five minutes. Chill and serve with Custard Sauce.

***Hominy and Horseradish Croquettes.** Steam one-fourth cup hominy with one-half cup boiling water until water is absorbed; then add one-half teaspoon salt, three-fourths cup scalded milk, and steam until tender. Add two tablespoons butter and three and one-half teaspoons grated horseradish root. Cool, shape, dip in crumbs, egg and crumbs, fry in deep fat and drain on brown paper.

***Baked Indian Pudding.** Add five tablespoons granulated Indian meal gradually to one quart scalded milk and cook in double boiler fifteen minutes; then add two tablespoons butter, one cup molasses, one teaspoon salt, three-fourths teaspoon cinnamon, one-half teaspoon ginger and two eggs, well beaten. Turn into a buttered pudding-dish and pour on one cup cold milk. Bake in a moderate oven one hour.

***Canadian Meat Pie.** Remove meat from knuckle veal. Put bones in stew pan, cover with cold water and add two slices onion, one slice carrot, and twelve peppercorns. Bring to boiling point, add meat, and let simmer until tender. Remove meat and reduce stock to two cups. Put one-half pound slice ham in frying pan, cover with lukewarm water and let stand one hour. Brown four tablespoons butter, add four tablespoons flour and stock; then add veal and ham cut in cubes and simmer twenty minutes. Cover with pastry top.

SEPTEMBER

Cream of Spinach Soup
Prime Rib Roast, Brown Gravy
Franconia Potatoes
*Baked Stuffed Egg Plant
Praline Ice Cream
Toasted Crackers
Café Noir

10

*Baked Stuffed Egg Plant. Cut egg plant in quarters, lengthwise. Remove pulp close to skin, leaving shells. Force pulp through a meat chopper and drain; there should be two and two-thirds cups. Put in saucepan, add one and one-half cups ham stock, bring to boiling point and let boil twenty minutes. Add three-fourths cup coarse, dried bread crumbs, one-fourth cup melted butter; one teaspoon lemon juice, one-half teaspoon salt; and one egg, slightly beaten. Fill shells with mixture, sprinkle with buttered crumbs, and bake.

Chicken Soup
Cold Sliced Roast Beef
*Scalloped Macaroni with Onions
Dinner Rolls
Steamed Fig Pudding, Yellow Sauce

11

*Scalloped Macaroni with Onions. Cook one cup macaroni broken into one inch pieces in boiling salted water until soft and drain. Peel twelve silver skinned onions, prick each several times and cook in boiling water until soft. Put layer of macaroni in buttered dish, arrange over macaroni one-half the onions and sprinkle with one-third cup grated cheese and pour over one cup white sauce; repeat. Cover top with buttered crumbs and bake.

Tomato Soup
Olives
Casserole of Lamb
Spaghetti, Italian Style
*Stewed Stuffed Figs

12

*Stewed Stuffed Figs. Stuff one-half pound washed figs with chopped salted almonds. Put two tablespoons sugar, one teaspoon lemon juice, and one-half cup Sherry wine in saucepan; when heated, add figs, cover, and cook until figs are tender, turning and basting often. Cool and serve with or without whipped cream.

*Oyster Cocktails
Cold Sliced Corned Beef
Baked Potatoes
Quick Dinner Biscuits
Steamed Apple Pudding, Foamy Sauce

13

*Oyster Cocktails. Mix eight small raw oysters, one tablespoon tomato catsup, one-half tablespoon vinegar or lemon juice, two drops Tabasco, one teaspoon celery, finely chopped, and one-half teaspoon Worcestershire Sauce and salt to taste. Chill thoroughly, and serve in cocktail glasses, or cases made from green peppers placed on a bed of crushed ice.

*Commonwealth Chicken Soup
Imperial Sticks
Baked Finnan Haddie
Mashed Potatoes
Dressed Lettuce
Lemon Sherbet
Potato Flour Sponge Cake

14

*Commonwealth Chicken Soup. Reduce the liquor in which a fowl has been cooked to three and one-half cups. Add one-half cup washed rice and cook in double boiler three hours. Just before serving add two-thirds cup heavy cream and salt and pepper to taste.

Black Bean Soup
*Halibut à la Creole
Potatoes en Surprise
Honeycomb Pudding, Foamy Sauce
Café Noir

15

*Halibut à la Creole. Cook twenty minutes two cups tomatoes, one cup water, one slice onion, three cloves, and one-half tablespoon sugar. Melt three tablespoons butter, add three tablespoons flour, and stir into hot mixture. Add three-fourths teaspoon salt, cook ten minutes, and strain. Clean two pounds halibut, put in pan, pour around half the sauce, and bake thirty-five minutes, basting often. Remove to platter and pour around remaining sauce.

Savory Chicken, Potato Border
Dinner Rolls
Dressed Lettuce
*Marmalade Sandwiches
Coffee Jelly, Whipped Cream

16

*Marmalade Sandwiches. Remove end slice from loaf of bread. Spread end of loaf evenly with butter which has been creamed. Cut off a thin slice and repeat until number of slices required are prepared. Spread with orange marmalade, put together in pairs and press together. Remove crusts and cut in halves crosswise. Put in pan and bake in a hot oven until delicately browned on both sides, turning once during the browning.

SEPTEMBER

Grape Fruit Coupe

*Roasted Pigeons
Mashed Sweet Potatoes
Stuffed Tomato Salad
Coffee Ice Cream
Toasted Crackers
Café Noir

Corn Soup

Pecan Nut Loaf, White Sauce
Creamed Peas
*Raisin Fritters, Wine Sauce

FORMAL DINNER

Canapés à la Rector
Consommé Julienne
Olives
Halibut au Lit
*Shapleigh Timbales
Fried Potato Balls
Lakewood Salad
Cadillac Coupe
Bonbons
Wheat Crisps
Roquefort Cheese
Café Noir

Onion Purée

Baked Sweet Potatoes
Stewed Tomatoes
Toasterettes
*Drop Cookies

Kornlet Soup

Fried Fillets of Flounder
Shadow Potatoes
Creamed Cauliflower
Dressed Lettuce
*Horseradish Sandwiches
Sterling Fruit Pudding, Wine Sauce

Roasted Hamburg Steak

*Turkish Pilaf
Waldorf Salad
Orange Jelly
Café Noir

***Roasted Pigeons.** Dress, clean, truss and par-broil six pigeons. Mix three cups bread crumbs, one-half cup, each, melted butter and stock in which birds were cooked, and add salt, pepper and onion juice. Put stuffing in six mounds in dripping pan, place bird on each, brush over with butter and dredge with flour. Bake seven minutes, then cover bottom of pan with some of the stock and baste. Bake five minutes and again baste. Serve with thin brown sauce.

***Raisin Fritters.** Scald two cups milk with one-inch piece stick cinnamon. Mix one-half cup sugar, one-fourth cup cornstarch, three tablespoons flour and one-half teaspoon salt and dilute with one-fourth cup cold milk. Add milk, and cook ten minutes; then add yolks three eggs and one-third cup raisins (cooked until plump in boiling water, and then cut in pieces). Turn into pan, spread evenly and cool. Remove from pan cut in squares, dip in crumbs, egg and crumbs, and fry in deep fat. Serve hot with wine sauce.

***Shapleigh Timbales.** Wash calf's brains and cook in boiling, salted, acidulated water, to which has been added one slice, each, onion and carrot. Drain and when cold cut in cubes, pour over one-half cup Sherry wine, and let stand one hour. Peel one-fourth pound mushroom caps, slice, and sauté in butter. Melt three tablespoons butter, add three tablespoons flour and add one cup thin cream and one-half cup heavy cream. Bring to boiling point, add brains and mushroom caps and season with salt, paprika and cayenne.

***Drop Cookies.** Cream together one-fourth cup each, butter and lard, add one cup sugar; then add one egg, well beaten, five tablespoons milk, one and three-fourth cups rolled oats, one-half cup raisins (seeded and cut in pieces) and one-half cup chopped nut meats. Mix and sift one and one-half cups flour with one-half teaspoon salt, one-half teaspoon soda, three-fourths teaspoon cinnamon, one-half teaspoon clove, and one-half teaspoon allspice, and add to first mixture. Drop from tip of spoon on buttered sheet and bake.

***Horseradish Sandwiches.** Remove crusts from loaf of bread; then cut in slices lengthwise. Put between slices horseradish butter. Cut in slices crosswise, then in halves crosswise, for serving. For the horseradish butter, work six tablespoons butter until creamed, and add gradually four tablespoons grated horseradish root, one teaspoon lemon juice and salt to taste.

***Turkish Pilaf.** Wash and drain one-half cup rice, cook in one tablespoon butter until brown, add one cup boiling water, and steam until water is absorbed. Add one and three-fourths cups hot stewed tomatoes, cook until rice is soft and season with butter, salt and pepper.

SEPTEMBER

Creole Soup
Radishes
Roast Stuffed Chicken

Franconia Sweet Potatoes
Marshmallow Pudding
Café Noir

Cauliflower Soup

*Escalloped Oysters
Cold Sliced Chicken
Dinner Rolls
Apple Tapioca with Cream

Pea Soup
Cold Sliced Corned Beef
Toasted Triangles
Mashed Potatoes
*Baked Tomatoes, Cream Sauce
Cucumber Cups
Cheese Fingers
Compote of Pears

Fricassee of Lamb
*Brown Sweet Potatoes
Scalloped Corn
Grape Fruit Salad
Wheat Crispies
Baked Indian Pudding with Cream
Café Noir

Barbecued Ham
Baked Potatoes, Hotel Style
*Napoli Tomatoes
Lettuce and Cucumber Salad
Graham Sandwiches
Chocolate Soufflé

Consommé
Brown Bread Rings
*Mushrooms à la Newburg
Toast Points
Fried Halibut
Sweet Potatoes,
Cauliflower
Pineapple Soufflé

Boston Baked Beans
Mustard Pickles
Raisin Brown Bread
Dressed Lettuce
Orange Jelly
*Walnut Cake
Café Noir

***Stuffing for Chicken.** Melt two-thirds cup butter in one-third cup boiling water and pour over two cups cracker crumbs. Add one-third cup scalded milk and season with salt, pepper and powdered sage. If stuffing is to be served cold, add one beaten egg, which admits of better slices.

***Escalloped Oysters.** Mix one-half cup stale bread crumbs and one cup cracker crumbs, and stir in one-half cup melted butter. Put layer in buttered shallow baking-dish, cover with one-half pint washed oysters, and sprinkle with salt and pepper; add two tablespoons each, oyster liquor and milk. Repeat and cover top with remaining crumbs. Bake thirty minutes. A sprinkling of mace or grated nutmeg to each layer is considered by many an improvement.

***Baked Tomatoes, Cream Sauce.** Select seven sound, ripe, medium-sized tomatoes. Wipe, prick each several times with a fork, arrange in pan and bake in a moderate oven until soft. Remove skins, place on rounds of sautéed bread and pour over one cup white or cream sauce.

***Browned Sweet Potatoes.** Cut boiled sweet potatoes in one-fourth inch slices, arrange in baking-pan, spread with softened butter, sprinkle with salt and paprika, and bake in a hot oven until well browned.

***Napoli Tomatoes.** Wipe and remove stem end from six tomatoes. Scrape out most of the pulp, using a spoon. Sprinkle inside with salt, invert and let stand one-half hour. Cook two-thirds cup macaroni, broken in one-third inch pieces in boiling salt water, until soft. Add one-half cup grated cheese and one-half the removed tomato pulp, and salt and paprika to taste. Fill cases with mixture, sprinkle with buttered bread crumbs and bake fifteen minutes.

***Mushrooms à la Newburg.** Remove stems and peel caps from one pound mushrooms and cut in pieces. From peelings and stems make one-fourth cup stock. Put caps in double boiler with one cup thin cream, cook until tender. Drain, and use cream to make a sauce, with the addition of three tablespoons each butter and flour cooked together. To sauce add yolks two eggs, mushrooms, and stock, two tablespoonserry wine, one teaspoon brandy, salt and cayenne.

***Walnut Cake.** Cream one-half cup butter, add one cup sugar gradually, and yolks three eggs well beaten. Then add one-half cup milk, one and three-fourths cups flour mixed and sifted with two and one-half teaspoons baking powder, whites two eggs beaten until stiff, and three-fourths cup walnut meats, broken in pieces. Bake forty-five minutes in buttered and floured cake pan.

OCTOBER

Mock Bouillon
Roast Stuffed Chicken
Sweet Potatoes, Georgian Style
Corn Fritters
Dressed Lettuce with Cheese Balls
Bar-le-duc Strawberries
*Praline Ice Cream

*Praline Ice Cream. Put one-half cup sugar in small omelet pan and stir constantly until caramelized. Add two-thirds cup chopped pecan nut meats and turn into a slightly buttered tin. Cool, pound and pass through a strainer. Make a custard of two cups scalded milk, yolks three eggs, one-half cup sugar, and few grains salt. Add prepared nuts and cool; then add one cup heavy cream, beaten until stiff, and three-fourths tablespoon vanilla and freeze.

*Baked Bean Soup
Pork Steaks
Cauliflower Hongroise
Grapes
Wafer Crackers
Pimiento Cream Cheese
Café Noir

*Baked Bean Soup. Put three cups cold baked beans, three pints water, two slices onion, and two stalks celery in saucepan; bring to boiling-point and simmer thirty minutes. Rub through a sieve, add one and one-half cups stewed and strained tomatoes, season with salt and pepper to taste, and bind with two tablespoons butter and two tablespoons flour cooked together.

Appledore Soup
Cold Sliced Chicken
Scrub Potatoes
Currant Jelly
Dinner Rolls
Pear Salad
Nut Graham Sandwiches
*Norwegian Prune Pudding

*Norwegian Prune Pudding. Wash one-half pound prunes, then soak one hour in two cups cold water, and boil until soft; remove stones, obtain meat from stones and add to prunes; then add one cup sugar, one inch stick piece cinnamon, one and one-half cups boiling water, and simmer ten minutes. Dilute one-third cup cornstarch with cold water, add to prune mixture, and cook five minutes. Remove cinnamon, mould, and chill.

Roast Spare Rib of Pork, Brown Gravy
*Sweet Potatoes with Apples
Turnip Cones
Radishes
Cheese
Crackers
Café Noir

*Sweet Potatoes with Apples. Put one cup boiled sweet potatoes (cut in one-fourth inch slices) in a buttered baking dish. Cover with three-fourths cup pared and thinly sliced apples; sprinkle with one-fourth cup brown sugar, dot over with two tablespoons butter, and sprinkle with one-half teaspoon salt; repeat. Bake in a moderate oven one hour.

Oyster Stew
Sliced Ham
Stuffed Baked Potatoes
Tomato Soufflé
*Cream Pie
Coffee

*Cream Pie. Bake three nine-inch circular pieces of pastry, and put together with cream filling. For filling mix seven-eighths cup sugar, one-third cup flour and one-eighth teaspoon salt and pour on one and one-half cups scalded milk. Cook in double boiler, fifteen minutes. Add yolk two eggs, and cook two minutes. Cool, add one-half cup cream beaten stiff and vanilla.

Creamed Salt Codfish
Baked Potatoes
Buttered Beets
Boston Brown Bread
Celery Salad
Baronettes
*Steamed Apple Pudding, Vanilla Sauce

*Steamed Apple Pudding. Mix and sift two cups flour, four teaspoons baking powder and one-half teaspoon salt; work in two tablespoons butter, and add three-fourths cup milk, toss on floured board, pat and roll out, place four apples pared, cored and cut in eighths on middle of dough, and sprinkle with one tablespoon sugar mixed with one-fourth teaspoon each, salt and nutmeg; bring dough around apples and lift into buttered mould. Steam one and one-half hours.

Beef Stew with Dumplings
Waldorf Salad
*Cheese Sandwiches
Marshmallow Pudding
Café Noir

*Cheese Sandwiches. Cut stale bread in one-fourth-inch slices; remove crusts and cut in rectangular pieces. Cut mild cheese in slices same size as pieces of bread and sprinkle with salt and cayenne. Put a slice of cheese between each two slices of bread and sauté in butter until delicately browned on one side; then turn and brown other side.

OCTOBER

Grape Fruit Coupe

Roast Ribs of Beef *Yorkshire Pudding
 Franconia Potatoes Mashed Turnips
 Crème au Fruit Sponge Drops
 Toasted Crackers Cheese
 Café Noir

Lamb Stew with Dumplings

*Cheese and Apple Salad
 Brown Bread Sandwiches
 Caraway Seed Cookies
 Orange Jelly Café Noir

Cream of Pea Soup

Croustons
 Beef Pie *Escalloped Cabbage
 Moulded Rice, Wine Sauce

Mock Bisque Soup

Baked Stuffed Fish Imperial Sticks
 *Mock Hollandaise Sauce Julienne Potatoes
 Cole Slaw in Cabbage Shell
 Apple Pie Cheese Squares

*Corn Bisque Soup

French Fried Potatoes Baked Macaroni with Onions
 Moulded Spinach with Egg Garnish
 Steamed Graham Pudding, Hard Sauce
 Café Noir

Salt Codfish Balls

Mustard Pickles
 Boston Brown Bread
 Waldorf Salad Toasterettes
 *Pumpkin Pie Cheese

*Baked Oysters in Shells

Broiled Ham Potatoes au Gratin
 Dinner Rolls
 Moulded Snow, Chocolate Sauce

***Yorkshire Pudding.** Mix one-fourth teaspoon salt and one cup flour, and add one cup milk gradually to form a smooth paste; then add two eggs beaten until very light. Cover bottom of hot pan with some of beef fat tried out from roast, pour mixture in pan one-half inch deep. Bake twenty minutes in hot oven, basting after well risen, with some of the fat from pan in which meat is roasting. Cut in squares for serving.

***Cheese and Apple Salad.** Wipe and pare apples and shape with a French vegetable cutter, leaving twenty-four small balls; then marinate with French Dressing. Mash a cream cheese and add one teaspoon, each, Worcestershire Sauce and salt, and one tablespoon chopped canned pimiento. Shape into twelve balls, same size as apple balls. Arrange on lettuce leaves and garnish with strips of pimiento. Serve with French Dressing.

***Escalloped Cabbage.** Cut one-half medium-sized boiled cabbage in pieces; put in buttered baking-dish, sprinkle with salt and pepper, and add one cup white sauce. Lift cabbage with fork that it may be well mixed with sauce, put in buttered baking-dish, and cover with one-half cup buttered cracker crumbs, place on oven grate, and bake until crumbs are brown.

***Mock Hollandaise Sauce.** Melt two tablespoons butter, add two tablespoons flour and stir until well blended; then add one-half cup milk, one-half teaspoon salt, one-eighth teaspoon pepper and few grains cayenne, and bring to boiling point. Stir in the yolks two eggs, one-half cup butter, bit by bit, and one tablespoon lemon juice.

***Corn Bisque Soup.** Scald one quart milk with one can corn and one slice onion. Mix three tablespoons flour with one-fourth cup cold water and add to scalded milk; then cook twenty minutes, and rub through sieve. Cook one-half can tomatoes ten minutes, add one-fourth teaspoon each, soda and sugar, and rub through sieve. Combine mixtures and strain. Add one-third cup butter bit by bit, and season with salt and pepper.

***Pumpkin Pie.** Mix two-thirds cup brown sugar, one teaspoon cinnamon, one-half teaspoon ginger and one-half teaspoon salt, and add one and one-half cups steamed and strained pumpkin, two eggs, slightly beaten, and one and one-half cups milk and one-half cup cream, gradually. Bake in one crust.

***Baked Oysters in Shells.** Clean (using two-thirds cup cold water), drain and pick over one pint oysters; then chop slightly. Brown four tablespoons butter, add four tablespoons flour, then pour on the two-thirds cup liquor. Bring to boiling point, add oysters and season with one teaspoon lemon juice, one-half teaspoon salt and a few grains cayenne. Fill halves of oyster shells, cover with buttered cracker crumbs, and bake twelve minutes.

OCTOBER

Oyster Cocktails
Roast Leg of Lamb, Brown Gravy
Currant Jelly
*Peas à la Française Mashed Potatoes
Snow Pudding, Custard Sauce
Toasted Crackers Pimola Cheese
Café Noir

15

*Peas à la Française. Cook three tablespoons butter with one slice bacon five minutes; remove bacon and add two cups peas and eight small peeled onions. Cover with boiling water and cook until vegetables are soft. Drain, add one-fourth cup cream and one egg yolk, slightly beaten. Season with salt and pepper.

Creole Soup Brown Crackers
*Broiled Kidneys
Paprika Potato Cubes Green Corn
Cream of Rice Pudding

16

*Broiled Kidneys. Order veal kidneys with the suet left on. Trim, split, arrange in a buttered broiler and broil ten minutes. Remove to pieces of toast and pour over melted butter, seasoned with salt, cayenne, and lemon juice. Garnish with parsley.

*Cauliflower Soup
Cheese Crackers
Fried Chicken, Southern Style
Sweet Potatoes au Gratin Sliced Tomatoes
Macaroon Cream

17

*Cauliflower Soup. Soak cauliflower one hour in cold water; cook in boiling salted water twenty minutes. Reserve one-half flowerets, and rub remaining cauliflower through sieve. Cook one slice onion, one stalk celery, and one-half bay leaf in one-fourth cup butter five minutes. Remove bay leaf, then add one-fourth cup flour, and stir into four cups chicken stock; add cauliflower and two cups milk. Season with salt and pepper, strain, and add flowerets.

Fish Chowder
Stuffed Tomato Salad
*Lemon Meringue Pie
Coffee

18

*Lemon Meringue Pie. Beat yolks four eggs, add six tablespoons sugar, grated rind one lemon, and one and one-fourth cups milk. Line plate with paste, pour in mixture, and bake.
Put whites four eggs and seven-eighths cup powdered sugar in bowl, beat mixture until stiff, then add two tablespoons lemon juice drop by drop, continuing the beating.

Appledore Soup Duchess Crusts
Savory Oysters Parker House Rolls
Potato Croquettes Radishes
*Macaroon Ice Cream Sponge Drops
Café Noir

19

*Macaroon Ice Cream. Dry and pound macaroons; there should be one cup; add one quart thin cream, three-fourths cup sugar, and one tablespoon vanilla. Freeze, using three parts finely crushed ice to one part rock salt.

Baked Haddock, Oyster Sauce
*Hashed Brown Potatoes Lima Beans
Tomato Salad Toasted Sandwiches
Steamed Apple Pudding, Molasses Sauce

20

*Hashed Brown Potatoes. Try out fat salt pork cut in small cubes, and remove scraps; there should be about one-third cup fat. Add two cups cold boiled potatoes finely chopped, one-eighth teaspoon pepper, and salt if needed. Mix potatoes thoroughly with fat; cook three minutes, stirring constantly; let stand to brown underneath. Fold same as an omelet and turn on hot plate.

Roasted Hamburg Steak
Maitre d'Hôtel Potatoes Mashed Squash
Cucumber Boxes Water Thins
*Caramel Bread Pudding

21

*Caramel Bread Pudding. Caramelize one-half cup sugar and add to four cups scalded milk. When caramel has dissolved, add two cups stale bread crumbs and let soak thirty minutes. Beat two eggs slightly, add two-thirds cup sugar, one-half teaspoon salt, and one teaspoon vanilla. Add to first mixture, turn into buttered pudding dish and bake one hour. Serve with whipped cream sweetened and flavored with vanilla.

OCTOBER

Dexter Canapés

Roast Sirloin of Beef, Brown Gravy
Mashed Potatoes

Lettuce, Chiffonade

*Glacé Hélène, Peanut Macaroons

Water Crackers, Camembert

Café Noir

22

***Glacé Hélène.** Line a mould with vanilla ice cream and fill with the following mixture: Beat one pint heavy cream until stiff and add one-half cup powdered sugar, one jar red Bar-le-duc Currants, one teaspoon vanilla and one cup canned pineapple, cut in small cubes, and soaked in one tablespoon Kirsch one hour. Cover with ice cream to overflow mould. Adjust cover, pack in salt and ice, using equal parts, and let stand two hours.

Veal Cutlets, Tomato Sauce

Riced Potatoes

Shell Beans

Rector Salad

Saltines

*Caramel Junket

23

***Caramel Junket.** Heat two cups milk until lukewarm. Caramelize one-third cup sugar, add one-third cup boiling water, and cook until syrup is reduced to one-third cup. Cool, and add milk slowly to syrup. Reduce one junket tablet to powder, add to mixture, with few grains salt and one teaspoon vanilla. Turn into dish, let stand in warm place until set, then chill. Cover with whipped cream, sweetened and flavored, and sprinkle with chopped nuts.

Clam Chowder

Cold Sliced Roast Beef, *Pepper Relish

Scrub Potatoes, Boston Brown Bread

Steamed Apple Pudding, Creamy Sauce

24

***Pepper Relish.** Remove seeds from six red and six green peppers, add six peeled onions and force through meat-chopper. Put in saucepan, cover with boiling water and let stand five minutes. Drain and add one cup sugar, two tablespoons salt and one and one-half cups vinegar. Bring to boiling point and let boil twenty minutes. Store in glass jars.

Turkish Soup

Toasted Bread Fingers

*Fish Balls

Dressed Cucumbers, Boston Brown Bread

Apple Pie

Cheese

Café Noir

25

***Fish Balls.** Wash salt codfish, and pick in small pieces; there should be one cup. Wash, pare, and cut potatoes in uniform sized pieces; there should be two heaping cups. Cook fish and potatoes in boiling water until potatoes are soft. Drain, return to kettle, mash thoroughly, add one-half tablespoon butter, one egg well beaten, and one-eighth teaspoon pepper. Take up by spoonfuls, and fry one minute, allowing six fish balls for each frying.

*Chicken in Casserole

Riced Potatoes, Baked Macaroni au Gratin

Lettuce and Radish Salad

Orange Jelly, Chocolate Nut Wafers

26

***Chicken in Casserole.** Dress and clean a young, fowl and cut in pieces for serving. Spread with one-third cup butter, put in casserole and sprinkle with salt and pepper. Pour over one cup boiling water, cover and cook until chicken is tender (about one hour). Add one cup cream and two cups fresh mushroom caps, broken in pieces. Cook ten minutes and thicken with one tablespoon flour, diluted with two tablespoons water.

Turkish Soup

Bread Sticks

Creole Halibut, Creamed Brussels Sprouts

*Potato and Spinach Croquettes

Dresden Sandwiches, Wine Sauce

27

***Potato and Spinach Croquettes.** Force hot boiled potatoes through a potato ricer; there should be two cups. Add two tablespoons butter, yolks two eggs, slightly beaten, and one-fourth cup finely chopped cooked spinach. Season with salt and pepper. Shape, dip in crumbs, egg and crumbs, fry in deep fat and drain on brown paper.

Celery Soup

Stewed Tomatoes

Pork Chops

*Candied Sweet Potatoes

Fruit Salad

Sponge Cake

Café Noir

28

***Candied Sweet Potatoes.** Wash and cook six medium-sized sweet potatoes in boiling salted water to cover. Drain, peel, cut in halves, lengthwise, arrange in buttered baking dish, sprinkling each layer with sugar, using one cup in all. Pour over one-half cup melted butter. Cook in a slow oven two hours.

OCT.-NOV.

Chicken Consommé Bread Sticks
Filletts of Halibut, Loomis
Cucumber Ribbons
Roast Duck Hominy, Southern Style
*Orange Mint Salad
Coupe Hélène Marguerites
Bent's Water Crackers Camembert
Café Noir

FORMAL DINNER

*Lobster Cocktails
Clear Mushroom Soup Pulled Bread
Celery
Moulded Fish, Normandy Sauce
Dressed Cucumbers
Gumbo Squabs Sweetbreads à la Root
Currant Jelly
Oak Hill Sweet Potatoes
Moulded Spinach on Artichoke Bottoms
Grape Fruit Jelly Salad Svea Waters
Parfait Armour Nut Meringues
Café Noir

Fish Ramequins Horseradish Sandwiches
*Pot Beef Roast, Dumplings
Dressed Lettuce
Peach Tapioca

Salt Codfish
Pork Scraps, Drawn Butter Sauce
Boiled Potatoes Harvard Beets
*Steamed Cranberry Pudding
Assorted Nuts Coffee Raisins

Boiled Halibut, Egg Sauce
Steamed Potatoes Mashed Turnips
Dressed Lettuce Graham Sandwiches
*Wellington Cheese Croquettes
Mince Pie
Coffee

Cream of Cauliflower Soup
Broiled Sirlion Steak
Lyonnaisse Potatoes Baked Squash
*Peanut Salad Butter Thins
Coffee

***Orange Mint Salad.** Remove pulp from four large oranges, cutting fruit in halves crosswise and using a spoon. Sprinkle with two tablespoons powdered sugar, and add two tablespoons finely chopped mint, and one tablespoon each lemon juice and Sherry wine. Chill thoroughly, serve in glasses, and garnish each with a sprig of mint. Should the oranges be very juicy, pour off a portion of the juice before turning the mixture into glasses.

***Lobster Cocktails.** Allow one-fourth cup lobster meat, cut in pieces, for each cocktail, and season with two tablespoons, each, tomato catsup and Sherry wine, one tablespoon lemon juice, six drops Tabasco Sauce, one-eighth teaspoon finely chopped chives, and salt to taste. Chill thoroughly, and serve in cocktail glasses.

***Pot Beef Roast.** Wipe one and one-half pounds lean beef, and cut in one and one-half inch pieces. Put in casserole, and add one onion, sliced, eight slices carrot, two sprigs parsley, one and one-half teaspoons salt, and one-half teaspoon peppercorns. Add meat and two cups, each, hot water and canned tomatoes. Bake three and one-half hours. Before serving thicken with three tablespoons butter, mixed with three tablespoons flour, and add one cup peas. Remove onion, carrot, parsley and peppercorns.

***Steamed Cranberry Pudding.** Cream one-half cup butter, add one cup sugar gradually, and three eggs well beaten. Mix and sift three and one-half cups flour and one and one-fourth tablespoons baking powder and add alternately with one-half cup milk to first mixture, stir in one and one-half cups cranberries, turn into buttered mould, cover and steam three hours. Serve with thin cream, sweetened and flavored with nutmeg.

***Wellington Cheese Croquettes.** Melt three tablespoons butter, add one-third cup flour; then pour on one cup milk. Bring to boiling point and add yolks two eggs slightly beaten and diluted with two tablespoons cream, and two cups soft mild cheese, cut in small cubes. Season with salt and pepper. Spread on a plate and cool. Shape, dip in crumbs, egg and crumbs, and fry in deep fat.

***Peanut Salad.** Shell, skin and chop one pint peanuts; there should be one-half cup. Add one cup celery, washed, scraped, cut in small pieces, chilled in ice water, drained and dried in a towel. Marinate with French Dressing. Wipe peppers, cut in halves lengthwise, and remove seeds. Arrange on a bed of lettuce leaves, fill with prepared mixture and garnish top of each with three thin slices of radish overlapping one another.

NOVEMBER

Grape Fruit Coupe
Devilled Crabs
Roast Stuffed Capon
Creamed Potatoes
Vanilla Ice Cream, *Dewey Sauce
Crackers
Café Noir

5

*Dewey Sauce. Boil one cup sugar and one-half cup water two minutes. Pour syrup gradually on the yolks of two eggs, well beaten, return to fire and cook, stirring constantly, until mixture thickens slightly. Cool and flavor with one teaspoon orange curaçao and two tablespoons Jamaica rum.

Tomato Soup
Savory Creamed Capon
Sweet Potato Border
Lettuce and Celery Salad
Sabayon Sauce
*Apple Fritters

6

*Apple Fritters. Mix and sift one cup flour, one and one-half teaspoons baking powder, three tablespoons powdered sugar, and one-fourth teaspoon salt; then add one-third cup milk gradually, and one egg, well beaten. Pare, core and cut two medium-sized sour apples in eighths, then cut eighths in slices and stir into batter. Drop by spoonfuls and fry in deep fat.

Cream of Lima Bean Soup
Radishes
Scalloped Potatoes and Eggs
Stewed Tomatoes
Fruit and Nut Salad, French Dressing
Wheat Wafers
*Baked Gingerbread with Apples

7

*Baked Gingerbread with Apples. Cut five large apples in eighths and remove skin and seeds. Cook until about half done in a thin syrup made of one-half cup sugar and one-fourth cup boiling water. Drain apples, from syrup, put in buttered baking dish and pour over a gingerbread mixture. Bake in a moderate oven. Serve with whipped cream, sweetened and flavored with vanilla.

Chicken Cream Soup
Roast Lamb, Brown Gravy
Rice Croquettes, Currant Jelly
*Cauliflower, Huntington
Snow Pudding, Custard Sauce
Café Noir

8

*Cauliflower, Huntington. Drain a cooked cauliflower, separate into flowerets and pour over the following sauce: Mix the yolks of two eggs, one-fourth cup cream, one-half teaspoon salt, one-eighth teaspoon nutmeg and the juice of one-half lemon. Cook in double boiler, stirring constantly until mixture thickens. Add two tablespoons butter, bit by bit, and when melted serve at once.

Cream of Pea Soup
Cold Sliced Lamb, Currant Mint Sauce
*Potato Timbales
Lemon Pie

9

*Potato Timbales. Wash and boil potatoes with jackets on. Cool slightly, peel, chop, season with salt and pepper and moisten with cream. Brush timbale moulds generously with butter and sprinkle with soft stale bread crumbs. Pack in the potato and bake in a hot oven.

Potato Soup
Salmon Timbales, Rice Border
*Hollandaise Sauce
Creamed Peas
Chutney Salad
Dates Stuffed with Cream Cheese
Assorted Nuts
Café Noir

10

*Hollandaise Sauce. Wash one-half cup butter. Divide in three pieces; put one piece in saucepan with yolks two eggs and one tablespoon lemon juice, place saucepan in larger one containing one-third cup boiling water, and stir constantly with a wire whisk until butter is melted; then add second piece of butter, and as it thickens, third piece. Add one-third cup boiling water, cook one minute, and season with salt and cayenne.

Boiled Fowl, Oyster Sauce
Turkish Pilaf
Lettuce and Celery Salad
*Grape Juice Soufflé

11

*Grape Juice Soufflé. Put two tablespoons gelatine in one pint grape juice and heat in double boiler until gelatine has dissolved. Strain into bowl, set bowl in saucepan of ice water and when mixture begins to thicken, fold in whites four eggs, beaten until stiff. Half fill six individual moulds with mixture. To remainder add three-fourths cup heavy cream, beaten until stiff. Fill moulds with cream mixture and chill. Remove from mould, to serving dish and garnish with whipped cream.

NOVEMBER

Mock Consommé
Cold Sliced Turkey
Baked Sweet Potatoes
Creamed Brussels Sprouts
*Frozen Cranberries
Macedoine of Fruits
Café Noir

12

*Frozen Cranberries. Pick over and wash four cups cranberries, add two and one-fourth cups sugar and one and one-half cups boiling water, and cook ten minutes, skimming during the cooking. Rub through a sieve, cool, and pour into one-pound baking-powder boxes. Pack in salt and ice, using equal parts, and let stand four hours. If there is not sufficient mixture to fill two boxes, add water to make up the desired quantity.

Turkey Soup
Round Steak Smothered with Onions
Baked Sweet Potatoes
*Fruit Tapioca

13

*Fruit Tapioca. Soak one-half cup pearl tapioca in two and one-half cups cold water over night. Cook in same water in double boiler with one-half teaspoon salt and one thin stick cinnamon until transparent. Add one tumbler currant jelly, one-fourth cup Sherry wine, and one-fourth cup each, almonds (blanched and shredded), seeded raisins (cut in pieces) and citron (cut in thin slices). Sweeten to taste, cool slightly, and serve with thin cream.

*Onion Soup
Roast Spareribs, Brown Gravy
Apple Cups
Savory Potatoes
Turnip Cubes
Coupe St. Jacques
Swedish Wafers

14

*Onion Soup. Make several gashes through meat of six pounds shin beef. Add three quarts cold water, cover, and let simmer six hours. Peel and slice five small onions, and cook in enough butter to prevent burning until soft. Strain stock; there should be six cups. Add two and one-half teaspoons beef extract, onions, and salt to taste. Cut bread in slices, remove crusts and toast. Place in tureen, sprinkle with three tablespoons grated Parmesan cheese and add soup.

*Baked Haddock, Oyster Stuffing
French Fried Potatoes
Stewed Tomatoes
Dressed Lettuce with Cheese and Nut Balls
Coffee Jelly

15

*Baked Haddock, Oyster Stuffing. Remove skin, head, and tail from a four-pound haddock. Bone, keeping fillets in shape. Sprinkle with salt, and brush over with lemon juice. Lay one fillet in dripping-pan, cover with oysters, cleaned and dipped in buttered cracker crumbs, seasoned with salt and pepper. Cover oysters with other fillet, brush with egg, cover with buttered crumbs, and bake fifty minutes. Serve with Hollandaise Sauce.

Beef Stew with Dumplings
Waldorf Salad
Cheese Crackers
*Pineapple Jelly
Café Noir

16

*Pineapple Jelly. Pour two cups boiling water over one-half cup sugar, and add two tablespoons granulated gelatine soaked in two tablespoons cold water five minutes; then add one cup pineapple juice drained from canned pineapple and three tablespoons lemon juice and strain. When mixture begins to thicken, add one and one-third cups pineapple cubes. Turn into a mould, first dripped in cold water, and chill thoroughly.

Celery Soup
*Soufflé Crackers
Fried Cod Steaks
Glazed Carrots
Baked Tapioca Custard
Café Noir

17

*Soufflé Crackers. Split common crackers and soak in ice water to cover, eight minutes. Drain, arrange in dripping pan, and put one-third teaspoon butter in centre of each. Bake in a hot oven until puffed and browned, the time required being about forty-five minutes. Used as an accompaniment to the five o'clock cup of tea as well as soup.

Brown Soup
Pork Chops
Baked Potatoes
Irish Moss Blanc-Mange with Sliced Bananas and Cream

18

*Corn, Southern Style. To one can chopped corn add two eggs slightly beaten, one teaspoon salt, one-eighth teaspoon pepper, one and one-half tablespoons melted butter, and one pint scalded milk. Turn into a buttered pudding-dish and bake in slow oven until firm.

November

Consommé Japonnaise Bread Sticks
Larded Grouse, Bread Sauce
Rice Croquettes with Jelly
French String Beans
Celery Salad Toasted Cheese Sandwiches
*Grape Fruit Sherbet Raised Loaf Cake
Café Noir

19

*Grape Fruit Sherbet. Put one cup boiling water and three-fourths cup sugar in saucepan. Bring to the boiling point and let boil one minute. Cool, and add two cups grape fruit juice, two tablespoons lemon juice and a few grains salt. Freeze, using three parts finely crushed ice to one part rock salt.

Julienne Soup
Boiled Fowl, Currant Jelly
Baked Sweet Potatoes

20

*Indian Tapioca Pudding. Soak five tablespoons pearl tapioca two hours in cold water. Pour four cups scalded milk over four tablespoons Indian meal, and cook in double boiler until mixture thickens. Add tapioca, drained from water, and three-fourths cup molasses, three tablespoons butter, and one and one-half tablespoons salt. Turn into buttered dish, and pour over one cup cold milk, but do not stir. Bake one and one-fourth hours.

Creamed Brussels Sprouts
*Indian Tapioca Pudding

Mock Bisque Soup Croûtons
Chicken Croquettes Creamed Peas
Dinner Rolls

21

*Los Angeles Dressing. Beat yolks four eggs slightly and add one-fourth cup olive oil, one tablespoon lemon juice, one and one-half tablespoons vinegar, one teaspoon salt, one teaspoon mustard, and a few grains cayenne. Cook in double boiler, stirring constantly, until mixture thickens. Chill and add one cup heavy cream, beaten until stiff, one teaspoon sugar, and one and one-half tablespoons grated horseradish root.

Fruit Salad, *Los Angeles Dressing
Wafer Crackers
Coffee

Fried Soft Shell Crabs, Sauce Tartare
Dinner Bread

22

*Planked Club Steak. Wash one-half cup butter, and add one-half tablespoon, each, red pepper, green pepper and parsley, finely chopped, one-fourth tablespoon onion, finely chopped, and one-half tablespoon lemon juice. Spread one-third mixture on centre of plank and arrange Duchesse Potatoes close to edge. Pan broil a steak, cut one and one-half inches thick, four minutes, and remove to plank. Spread with remaining butter, and put in hot oven to finish cooking.

Duchesse Potatoes
Chocolate Bread Pudding, Cream Sauce
Café Noir

New England Boiled Dinner
Tomato Jelly Salad

23

*Newport Pudding. Boil one cup sugar with one cup water three minutes. Add one tablespoon granulated gelatine soaked in one-fourth cup cold water. Beat until mixture begins to stiffen; then add whites three eggs, beaten stiff, and continue the beating twenty minutes. Divide mixture into thirds. To first third add one and one-half tablespoons Sauterne, to second third three-fourths tablespoon Sherry and color pink; to remaining third three-fourths tablespoon Sherry and color green. Arrange in layers, mould.

Bread and Butter Folds
*Newport Pudding

Tomato Bouillon
Baked Finnan Haddie Paprika Potatoes
Lima Beans
*Celery and Cabbage, Bonne Femme
Orange Puffs, Orange Sauce

24

*Celery Salad, Bonne Femme. Wash, scrape and cut celery in small pieces. Chill in cold or ice water, drain and dry on a towel. To celery add an equal measure of apples, pared, cored and cut in small pieces. Moisten with cream salad dressing and arrange in a salad bowl made of a small solid white cabbage, placed on a bed of crisp lettuce leaves. Cut rim of bowl in points and insert sections cut from bright red apples to fill spaces.

*Corn Chowder
Pork Chops
Potato Cubes in White Sauce Radishes
Cottage Pudding, Hot Chocolate Sauce

25

*Corn Chowder. Cut one and one-half inch cube salt pork in pieces, and fry out; add one sliced onion and cook five minutes. Strain fat into stewpan. Par-boil four cups potatoes, cut in one-fourth inch slices, five minutes; drain, and add potatoes to fat; then add two cups boiling water; cook until potatoes are soft, add one can corn, and four cups scalded milk. Season with salt and pepper; add three tablespoons butter, and eight common crackers split and soaked in cold milk.

NOV. — DEC.

Dinner Soup Cheese Croitons

*Pigeon Pie

Mashed Potatoes

Brussels Sprouts with Celery

Lettuce Nests, Russian Dressing

Caramel Custard, Caramel Sauce

26

***Pigeon Pie.** Dress, clean and truss six pigeons and saute in salt pork fat until entire surface is seared. Put in kettle, nearly cover with boiling water and add one-half teaspoon peppercorns, one onion, stuck with eight cloves, eight slices carrot, two sprigs parsley and two stalks celery and let simmer until tender. Remove pigeons, strain liquor and thicken with four tablespoons butter melted and cooked with three tablespoons flour. Reheat pigeons in sauce, and arrange in a pastry case.

Breaded Lamb Chops, Tomato Sauce

Baked Sweet Potatoes Moulded Spinach

Waldorf Salad Wheat Crispies

Canned Peaches *Raised Loaf Cake

27

***Raised Loaf Cake.** Cream one cup butter and add gradually, two cups brown sugar; then add two eggs, well beaten, two cups bread sponge, two teaspoons cinnamon, one teaspoon cloves, two teaspoons soda and one teaspoon salt (mixed and sifted) and two cups raisins, seeded and cut in quarters and mixed with one cup flour. Turn into two buttered and floured oblong pans, cover and let rise three hours and bake in a moderate oven one hour.

Baked Beans

Clover Leaf Biscuits

Fruit Salad, *Astoria Dressing

Water Crackers Walnut Decalts

Washington Pie

Chow Chow

28

***Astoria Dressing.** To one-half cup Mayonnaise dressing, add slowly one-half cup French dressing. When well mixed add one-fourth cup tomato catsup, one tablespoon chopped green pepper, one teaspoon sugar, and six drops Tabasco Sauce.

Blanketed Chicken

Creamed Potatoes

*Baltimore Fritters

Lettuce and Celery Salad Cheese Fritters

Orange Trifle

29

***Baltimore Fritters.** Chop one-half can corn and add nine parboiled oysters cut in small pieces, one-half cup bread flour, one-half teaspoon baking powder, one teaspoon salt, one-eighth teaspoon paprika, one-eighth teaspoon nutmeg and yolk one egg well beaten. Fold in the stiffly beaten white of one egg, and cook by spoonfuls in frying-pan in fresh hot lard.

SPECIAL DINNER

Puritan Soup Browned Soup Rings

Roast Stuffed Turkey, Giblet Gravy

Cranberry Sauce

Riced Potatoes Mashed Turnips

Onions in Cream

Apple and Celery Salad Browned Crackers

Mince Pie Pumpkin Pie

*New England Plum Pudding

Hard and Wine Sauce

Assorted Nuts Fruit

After Dinner Mints

Café Noir

30

***New England Plum Pudding.** Scald four cups milk and pour over one and one-fourth cups rolled crackers. Add one-half cup molasses, three-fourths cup brown sugar, one-third cup melted butter, four eggs, one teaspoon salt, one-half grated nutmeg, one teaspoon cinnamon, and one-third teaspoon clove. Cook one cup raisins in boiling water until soft. Seed and add to mixture. Turn in buttered bread pan, put in pan of hot water, cover, and bake in slow oven.

Corn Soup

Barbecued Ham

Stuffed Baked Potatoes Dinner Rolls

*Irish Moss Blanc-Mange

Crisp Crackers

Radishes

2

***Irish Moss Blanc-Mange.** Soak one-third cup Irish moss fifteen minutes in cold water, drain, pick over, and add to four cups milk; cook in double boiler thirty minutes; add one-fourth teaspoon salt, re-strain, and add one and one-half teaspoons vanilla, in cold water; chill, turn on glass dish, surround with thin slices of banana, and place a slice on each mould. Serve with sugar and cream.

DECEMBER

Celery Soup
Roast Turkey, Chestnut Stuffing
*Cranberry Frappé
Franconia Sweet Potatoes
Mashed Turnips
Ginger Sponge
Wafer Crackers
Edam Cheese
Café Noir

Tomato and Celery Soup
Cold Sliced Roast Turkey
Cranberry Moulds
*Oysters and Macaroni
Steamed Graham Pudding, Floradora Sauce

Oyster Cocktails
Casserole of Lamb
Dressed Lettuce
*Marshmallow Pudding
Assorted Nuts
Raisins

Hot Boiled Tongue, *Horseradish Sauce
Mashed Potatoes
Sautéd Parsnips
Nut and Celery Salad
Toasted Crackers
Spanish Cream

*Egg Ramekins
French Fried Potatoes
Escalloped Tomatoes
Dressed Lettuce
Honeycomb Pudding
Foamy Sauce
Coffee

Tomato Soup
Codfish Balls
Croûtons
Boston Brown Bread
Cole Slaw
Tapioca Custard Pudding
*Chocolate Cream Peppermints

Lamb Broth
Beef Steak Smothered in Onions
Potatoes au Gratin
Mashed Squash
Snow Pudding, Custard Sauce
*Peanut Macaroons

*Cranberry Frappé. Cook one quart cranberries and two cups water eight minutes; then force through a sieve. Add two cups sugar and juice two lemons, and freeze to a mush, using equal parts of ice and salt.

*Oysters and Macaroni. Cook three-fourths cup macaroni, broken in one-inch pieces, in boiling salted water until soft; drain, and rinse with cold water. Put a layer in bottom of a buttered pudding-dish, cover with one-half pint oysters, sprinkle with salt and pepper, dredge with flour, and dot over with one-eighth cup butter; repeat and cover with one-half cup buttered crumbs. Bake twenty minutes in hot oven.

*Marshmallow Pudding. Dissolve one tablespoon granulated gelatine in one cup boiling water; add one cup sugar and as soon as dissolved the bowl containing mixture in pan of ice-water; then add whites three eggs and one and one-half teaspoons vanilla and beat until mixture thickens. Turn into shallow pan, and let stand until chilled. Cut in pieces the size and shape of marshmallows, roll in macaroons which have been dried and rolled. Serve with cream.

*Horseradish Sauce. Melt four tablespoons butter, add four tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, two cups milk. Bring to the boiling point and add one-half teaspoon salt, a few grains pepper, and one-fourth cup grated fresh horseradish root.

*Egg Ramekins. Half fill buttered ramekin dishes with hot boiled rice, drop a raw egg in each, and sprinkle with salt, paprika, and grated cheese, or chopped cold boiled ham. Set in pan containing boiling water, cover, and bake in a moderate oven until eggs are set.

*Chocolate Cream Peppermints. Mix two tablespoons hot top milk, and one-half tablespoon melted butter, and add four drops oil of peppermint; then add gradually two and one-fourth cups confectioners' (not powdered) sugar. Shape into forty balls, flatten and let stand to dry off. Dip in melted confectioners' dipping chocolate, using a fork, and place on paraffine paper.

*Peanut Macaroons. Beat white of one egg until stiff and add one-fourth cup fine granulated sugar, gradually, while beating constantly; then add five tablespoons finely chopped shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet one and one-half inches apart. Garnish each with one-half peanut and bake in a slow oven from twelve to fifteen minutes.

DECEMBER

<p>Consommé</p> <p>Roast Duck</p> <p>Mashed Sweet Potatoes</p> <p>Lettuce and Celery Salad</p> <p>Soufflé Crackers</p> <p>Montrose Pudding</p>	<p>10</p>	<p>*Curried Apples</p> <p>Wipe, pare and core six apples and arrange in baking dish. Mix one-half cup brown sugar, one teaspoon curry powder, and one tablespoon melted butter. Fill cavities with mixture, pour three-fourths cup chicken stock in dish and bake until apples are soft, basting every six minutes.</p>
<p>Potato Soup</p> <p>Fricassee Lamb</p> <p>Baked Sweet Potatoes</p> <p>Lettuce Nests, *Spanish Dressing</p> <p>Indian Pudding</p>	<p>11</p>	<p>*Spanish Dressing. Mix three-fourths teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, four tablespoons oil, and two tablespoons Chili Sauce. Stir until well blended.</p> <p>Tomato Catsup may be used in place of Chili Sauce.</p>
<p>*Smoked Fish Canapés</p> <p>Boiled Fowl, Celery Sauce</p> <p>Cranberry Jelly</p> <p>Sweet Potatoes, Brulé</p> <p>Buttered Cauliflower</p> <p>Stuffed Dates</p> <p>Wafer Crackers</p> <p>Café Noir</p>	<p>12</p>	<p>*Smoked Fish Canapés. Cut stale bread in one-fourth-inch slices, remove crusts and cut in oblongs four by three inches; then sauté in olive oil until delicately browned. Arrange on each, lengthwise, alternate pieces of thinly sliced smoked salmon and smoked herring, using two of each. Pipe around each a border of butter worked until creamy and seasoned with anchovy and lemon juice.</p>
<p>Vegetable Soup</p> <p>Brantant Potatoes</p> <p>Dinner Rolls</p> <p>Cheese Squares</p>	<p>13</p>	<p>*Sautéed Tripe. Cut honeycomb tripe in pieces for serving and parboil eight minutes, using equal parts of milk and water. Drain, sprinkle with salt and pepper, roll in flour and sauté in butter in an iron frying pan. Remove to hot platter and garnish with lemon slices and parsley.</p>
<p>Tomato Soup</p> <p>Spanish Potatoes</p> <p>*Cheese Pudding</p> <p>Orange Jelly</p> <p>Raised Loaf Cake</p>	<p>14</p>	<p>*Cheese Pudding. Cut stale bread in one-third inch slices. Spread with butter, remove crusts, and cut in finger-shaped pieces. Arrange around sides of buttered dish, having bread about one inch above dish; also line bottom.</p> <p>Beat two eggs slightly, add one cup thin cream, one tablespoon butter, one teaspoon salt, one-half teaspoon mustard, one-fourth teaspoon paprika, a few grains cayenne, and one-half pound mild cheese, cut in small pieces. Pour mixture in dish and bake.</p>
<p>Fruit Cocktails</p> <p>Salmon Loaf, Hollandaise Sauce</p> <p>Creamed Peas</p> <p>*Chocolate Pudding</p> <p>Café Noir</p>	<p>15</p>	<p>*Chocolate Pudding. Bake a chocolate cake mixture in a buttered and floured angel cake pan. Remove from pan, cool slightly, fill centre with whipped cream, sweetened and flavored with vanilla, and pour around.</p> <p>CHOCOLATE SAUCE. Boil one cup sugar, one-half cup water, and a few grains cream of tartar to a thin syrup. Melt one and one-half squares chocolate, and pour on gradually the hot syrup. Flavor with one-fourth teaspoon vanilla.</p>
<p>Corn Soup</p> <p>Casserole of Lamb</p> <p>Dressed Lettuce</p> <p>*Grape Fruit à la Russe</p> <p>Assorted Nuts</p>	<p>16</p>	<p>*Grape Fruit à la Russe. Wipe three grape fruits, cut in halves, crosswise, and remove seeds and tough portions. Sprinkle with two-thirds cup granulated sugar and chill in ice-box. Beat one cup heavy cream until stiff and add two tablespoons powdered sugar, few grains salt, and one teaspoon maraschino. Pipe a border, by forcing mixture through a pastry bag and tube, on top of each half in the form of a square. Garnish at each corner with a glacé cherry.</p>

DECEMBER

*Grape Fruit Coupe
Roast Chine of Pork Spiced Apple Sauce
Baked Sweet Potatoes Mashed Turnips
Lettuce and Radish Salad
Brown Bread Sandwiches
Pineapple Frappé
Toasted Crackers
Café Noir

Broiled Sirloin Steak
French Fried Potatoes *Stuffed Peppers
Lettuce and Celery Salad
Wheat Crispies
Custard Pie
Cheese

Chicken Pie
Curried Rice
Steamed Squash
Frozen Tomato Salad
Cheese Wafers
Fig Pudding, Wine Sauce

*Tomato Soup (without stock) Croûtons
Roast Stuffed Turkey, Giblet Gravy
Cranberry Jelly Curled Celery
Mashed Potatoes Onions in Cream
Orange Ice Nut Caramel Cake
Toasted Crackers Roquefort
Café Noir

Cream of Pea Soup Crisp Crackers
Pan Broiled Lamb Chops Currant Jelly
Baked Potatoes
Turnip Cubes, White Sauce
*Pineapple Cream

Baked Stuffed Haddock, Egg Sauce
Julienne Potatoes Moulded Spinach
*Tomato and Celery Salad
Cheese Wafers
Steamed Graham Pudding, Foamy Sauce

Corn Soup Pop Corn Garnish
*Mock Sausages
Fried Apple Rings
Potatoes au Gratin
Dressed Lettuce, Chiffonade
Moulded Snow, Chocolate Sauce

*Grape Fruit Coupe. Remove pulp from grape fruit in sections, cut each section in thirds, sprinkle with sugar and chill in ice-box. Arrange six fresh mint leaves at equal distances around inside of each coupe glass, having ends of leaves reach top of glass. Fill with prepared pulp and garnish centre of each with a small sprig of mint.

*Stuffed Peppers. Wipe four green peppers, and parboil ten minutes in one quart water, to which has been added one-fourth teaspoon soda. Cut in halves lengthwise, remove seeds, fill with creamed oysters, cover with buttered crumbs and brown under gas flame. For the oysters, wash one quart oysters and cook until plump. Drain and add to sauce made of three tablespoons butter, three and one-half tablespoons flour, one and one-half cups milk, three-fourths teaspoon salt, and a few grains pepper.

*Frozen Tomato Salad. Open one quart can to tomatoes, turn from can, and let stand one hour that they may be re-oxygenated. Add three tablespoons sugar, and season highly with salt and cayenne; then rub through a sieve. Turn into one-half pound baking-powder boxes, cover tightly, pack in salt and ice, using equal parts, and let stand three hours. Remove from mould, cut in slices, arrange on lettuce leaves, sprinkle with chopped walnut meats, and serve with Mayonnaise Dressing.

*Tomato Soup (without Stock). Cook one can tomatoes, two cups water, two slices onion, twelve peppercorns, four cloves, bit of bay leaf, and two teaspoons sugar, twenty minutes. Force through a puree strainer and add one teaspoon salt and one-eighth teaspoon soda. Melt two tablespoons butter, add three tablespoons flour and stir until well blended; then pour on gradually while stirring constantly the hot liquid. Bring to the boiling point and strain.

*Pineapple Cream. Beat yolks three eggs slightly and add grated rind one lemon, juice one lemon, one-half cup sugar and a few grains salt. Cook over hot water, stirring constantly until mixture thickens. Remove from range and add one and one-half tablespoons granulated gelatine soaked, five minutes, in one-third cup cold water, and two-thirds cup grated canned pineapple. When mixture begins to thicken add one-half cup heavy cream, beaten until stiff, and whites three eggs, beaten until stiff. Turn into a mold and chill.

*Tomato and Celery Salad. Turn one can tomatoes in saucepan, bring to boiling point and let boil five minutes; then force through a strainer. Add two and one-half tablespoons granulated gelatine (soaked in one-half cup cold water fifteen minutes), one teaspoon each salt and powdered sugar and one-third cup celery cut in thin slices crosswise. Pour into individual molds and chill. Remove to lettuce leaves, garnish with curled celery and accompany with mayonnaise.

*Mock Sausages. Pick over one-half cup lima beans and soak over night in cold water to cover. Drain and cool in boiling, salted water until soft; then force through a puree strainer; there should be three-fourths cup pulp. Add one-third cup rolled dried bread crumbs, three tablespoons heavy cream or butter, a few grains pepper, one-fourth teaspoon salt, one-half teaspoon sage, and one egg beaten slightly. Shape in the form of sausages, dip in crumbs, egg and crumbs, and fry in olive oil. Drain, arrange on serving dish, and garnish with fried apple rings.

DECEMBER

CHRISTMAS DINNER

Horn of Plenty Canapés
 Pimiento Consommé Bread Sticks
 Roast Goose Spiced Apple Sauce
 Potatoes in Half Shells
 Cauliflower, Hongroise
 Grape Fruit Salad Toasterettes
 *English Plum Pudding, Brandy Sauce
 Coupe St. Jacques Christmas Cakes
 Salted Almonds Bonbons
 Café Noir

Broiled Beef Steak

Maitre d'Hôtel Potatoes Mashed Squash
 Lettuce and Radish Salad

Fromage Rolls *Nut Prune Soufflé

Celery Soup
 Turkey Soufflé Brussels Sprouts
 *Deerfoot Potatoes
 Steamed Cranberry Pudding
 Creamy Sauce Café Noir

Turkey Soup Soufflé Crackers

*Baked Rockingham Halibut
 Mashed Sweet Potatoes
 Escalloped Tomatoes
 Meringue Lemon Tartlets
 Cheese Squares

Berkshire Soup Crisp Crackers

Baked Cod, Oyster Stuffing
 *O'Brien Potatoes Moulded Spinach
 Orange Puffs, Orange Sauce

*Bisque of Oysters Celery Oysterettes

Pork Steaks Mashed Sweet Potatoes
 Turnip Cubes, White Sauce
 Apple Tapioca with Cream

***English Plum Pudding.** Scald two and one-half cups stale bread crumbs with one cup milk. Work one-half pound beef suet until creamy; add one-half cup sugar; add one-half cup maple syrup, four eggs well beaten, one-half pound raisins stoned and cut in pieces, one-half pound citron, cut in thin strips, and one-half pound currants, dredged with three table-spoons flour and two teaspoons baking powder; then add one-third cup brandy. Turn into buttered mould, cover and steam twenty-four hours. It may be steamed twelve hours one day and twelve hours the next. Reheat for serving, the time being one and one-fourth hours.

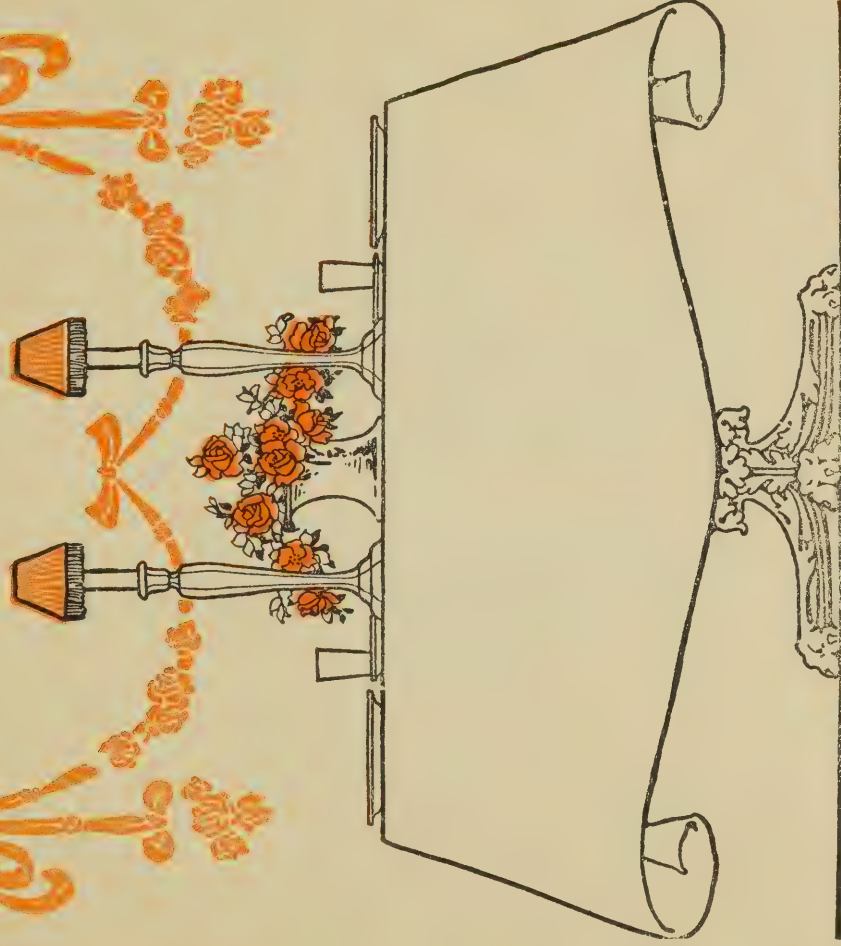
***Nut Prune Soufflé.** Soak one cup prunes in two cups cold water, then cook in same water until soft. Remove stones and cut prunes in pieces. To prune liquor add water to make one and one-half cups; then add one cup sugar, two inches stick cinnamon and prunes, and cook ten minutes. Dilute one-third cup cornstarch with cold water, add to mixture and cook five minutes. Remove cinnamon, add whites two eggs beaten stiff, one-third cup walnut meats broken in pieces, and one tablespoon lemon juice.

***Deerfoot Potatoes.** Wash and pare potatoes of uniform size. Remove from each two portions, using an apple corer. Fill cavities thus made with sausages and insert rounds of potatoes to conceal sausages. Put in a pan and bake in a hot oven until potatoes are soft.

***Baked Rockingham Halibut.** Arrange six slices fat salt pork in dripping-pan. Cover with one sliced onion and add bit bay leaf. Wipe two pounds halibut and place over pork and onion. Mask with three tablespoons butter mixed with three tablespoons flour. Cover with three-fourths cup buttered cracker crumbs and arrange five strips salt pork over crumbs. Bake fifty minutes. Serve with sauce made of two and one-half tablespoons fat in pan, two tablespoons flour, and one cup milk. Season with salt and pepper.

***O'Brien Potatoes.** Fry three cups potato cubes in deep fat, drain on brown paper, and sprinkle with salt. Cook one slice onion in one and one-half tablespoons butter three minutes, remove onion, and add to butter three canned pimientos cut in small pieces. When thoroughly heated add potatoes; stir until well mixed, turn into serving dish, and sprinkle with finely chopped parsley.

***Bisque of Oysters.** Clean, pick over, chop and parboil one quart oysters; drain and add to liquor enough water to make one quart liquid. Brown three tablespoons butter, add three and one-half tablespoons flour, and pour on gradually, while stirring constantly, oyster liquor. Let simmer one-half hour. Season with salt, paprika, and celery salt, and just before serving add one cup cream.



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DECEMBER

*Turkish Soup Toasted Triangles
Chicken Chicken Fricassee
Riced Potatoes Stuffed Egg Plant
Fruit Salad Vanilla Wafers
Assorted Nuts Raisins

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*Turkish Soup. Cook one-fourth cup rice in three cups brown soup stock until soft. Cook bit of bay leaf, two slices onion, ten peppercorns, and one-fourth teaspoon celery salt with one and one-half cups stewed and strained tomatoes thirty minutes. Combine mixtures, rub through sieve, and bind with two tablespoons butter and one and one-half table-spoons flour cooked together. Season with salt and pepper.

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